

POST REACHES NOVOSIBIRSK ON WORLD DASH; LITHANIAN FLIERS DIE IN CRASH NEAR GOAL

War-Time Drive To Sell Recovery Program

MILLION WORKERS GET HIGHER PAY IN TEXTILE MILLS

Administration Seeks
'Short Cuts' to Bring
Wage Increases in All
Lines Prior to Formal
Adoption of Codes.

MORE JOBS SEEN IN SHORTER HOURS

Textile Code Goes Into
Effect With Leader Esti-
mate That Work for
100,000 Will Be Created.

WASHINGTON, July 17.—(AP)—With almost a million mill workers tackling their jobs under the stimulus of higher pay, plans were fashioned at the industrial administration today for summing the whole force of public opinion behind the national endeavor to open more jobs and fill additional salary envelopes.

Hugh S. Johnson, the industrial administrator, called in his staff of advisors to check over every detail of the preparations for a campaign modeled after the Liberty Loan drives of the World War days to unite the citizenry behind the recovery efforts.

Closest scrutiny surrounded the formulation of the plans but there were indications they were almost ready to be made public.

Higher pay than they received on Saturday was the inducement that set the workers in hundreds of cotton, rayon, silk and knit mills to work today under the new 40-hour week schedule that was formulated by the cotton textile industry.

Under New Limitations.
The rayon, silk and knitting manufacturers will operate under wage, hour and competitive limitations of their own after they have been completed.

Meanwhile, more industries were submitting, tentatively or formally, additional codes of fair competition, which form the basis of the industrial recovery program.

Indiana limestone men, who earlier

Continued in Page 5, Column 5.

Mellon Suit on Taxes Dismissed by Court

WASHINGTON, July 17.—(AP)—A \$220,000,000 tax suit against Andrew W. Mellon and other former treasury officials was dismissed today by Justice James M. Proctor in the District of Columbia supreme court.

The suit was filed by David A. Loefer, former investigator for a senate committee, and charged Mellon, former Secretary Ogden Mills and several others with conspiring to defraud of the government in the settlement of foreign steamship company taxes.

Justice Proctor, in his opinion sustaining a demurrer raised by the defendants, said the suit did not state a "good present cause of action."

Unless Olson files the suit in an amended form the dismissal today means the end of the case.

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Old Man Leaps to Death, Blaming Family for Act

CHICAGO, July 17.—(AP)—Old, penniless, brooding over a future to be spent in the county infirmary, Frank O. Cruikshank jotted down a note blaming relatives for his plight and leaped from the tower of the 10-story Pittsburgh building today.

His body crashed upon the catwalk at the twenty-third story, the impact nearly catapulting to death a workman on the balcony 40 feet away.

The workman clung to the railing and pulled himself to safety.

"My own folks refused to do anything for me—and my folks have plenty of money and I made it for them,"

Cruikshank was 71 years old. A few minutes before his leap he had called at an office in the building and asked for mail. There was none. He walked out, dejected.

By the Associated Press.

Alabama and Arkansas today will decide whether they will join the 16 states that have ratified the amendment repealing the prohibition law.

These two tests will be followed by elections in Tennessee Thursday and Oregon Friday.

The wets and dries, both expecting the final decision on repeal to be made in the south, made strenuous campaign in all three southern states and each side issued last-minute predictions of victory.

The repeaters closed their drive in Memphis Saturday night with an address by Postmaster-General Farley in which he asked the democratic cause of vote repeal and uphold the Roosevelt presidency.

The anti-repeaters ended their campaign last night with an address by Dr. A. J. Barton in the same Memphis auditorium from which Mr. Farley spoke.

Both Alabama and Arkansas voters were to start balloting at 8 a. m., central standard time, today. Polls in the rural precincts in Alabama and in towns of less than 5,000 population were to close at 5 p. m. and at 6 p. m. in the cities.

At 6 p. m. close in Arkansas at 6:30 p. m.

Continued in Page 5, Column 2.

Pecan Growers Seek Marketing Agreement

WASHINGTON, July 17.—(AP)—The Georgia paper shell pecan industry today began efforts to work out a trade marketing agreement under the federal adjustment act aimed to improve the price of the product to growers.

A delegation headed by Judge Max L. McCree, Atlanta, Georgia state director of markets, conferred with H. R. Toller, in charge of applying the act to special crops, to explore the possibilities of an agreement. Another conference will be held tomorrow.

Thad Hucklebar, Albany, Ga., president of the Pecan Growers' Association, and J. H. Brown, Albany, a director, attended the conference.

They said the paper shell pecans grown in Georgia, Alabama, Mississippi and Louisiana, with scattered production in other states, are valued at between \$100,000 a year.

Whether the agreement should cover the entire industry or only that in Georgia has not been determined.

Continued in Page 5, Column 7.

Continued in Page 5, Column 7.

HEARING ORDERED ON PLAN TO NAME NEW STEINER BODY

Ordinance Committee
Will Air Proposal;
Autos, Fuel for Lottery
Probe Are Banned.

Sidestepping definite action on an ordinance to establish a separate board to control the Albert Steiner ward, council Monday afternoon sent the measure to a public hearing before the ordinance committee.

The ordinance committee, voted to cut off gasoline supply to two automobiles used by the city for combating lotteries, and voted pay to all municipal employees for the July 4 holiday, despite a veto by Mayor James L. Key.

Action on the Steiner ward was brought to council by Alderman J. Charlie Murphy, chairman of a special council committee appointed about two weeks ago to iron out differences between Steiner and Grady trustees.

Selection of the committee was the signal for the latest and most bitter doctors' war seen in Atlanta in many months.

It resulted in an effort by the Grady board to fire Dr. Rupert H. Fike, Steiner medical director, and in the filing of an injunction against the Grady board to prevent his ouster.

New Ordinance Prepared.
Murphy and several members of his committee then prepared an ordinance providing for selection of a new board to govern Steiner. The board, under the ordinance, will be composed of five members, two of whom shall be Milton Liebman and Joseph Hirsch, Steiner trustees; a third would be the mayor pro tem, and the other two would be selected by the three thus named.

The ordinance did not attempt to solve the controversy hanging around the right of Steiner to admit pay patients, a procedure which has precipitated much of the controversy.

The anti-repeaters are the council members whose names were affixed to the Murphy resolution.

Scott, Bowden, Aldridge, Reynolds, Sawright, Millman, Murphy, Leohr, Cobb, Leck, Cuba, Almond, Berman, White, Knight, Owens, Hastings, Lyle, Rogers, Decker, Johnson, Lyle, Rant, Sutton, Rusk, Total 25.

Murphy did not press a vote on the ordinance after Councilman Homer C. Foster and Frank Beck argued for a public hearing. He said he favored such a procedure and would have held one himself, but that doctors had indicated they did not wish to discuss the matter.

Another reason for failing to press action was that 26 votes are required to pass the measure over Mayor Key's veto, and it is considered certain he will veto it.

Many leading Atlanta doctors were in the audience when the ordinance was sounded and were interested spectators.

Over the vigorous protest of Foster, vice chairman of the police committee, council by a vote of 14 against 7.

Continued in Page 5, Column 7.

Roosevelt Is Fit, Physician Declares

WASHINGTON, July 17.—(AP)—President Roosevelt was pronounced physically fit tonight by Captain Ross T. McIntyre, of the naval hospital, after a day spent away from his desk because of a slight cold contracted on his week-end cruise on the Potomac.

"The president is perfectly all right," said Captain McIntyre as he left the White House. "There certainly is nothing wrong with him now."

While Mr. Roosevelt did not go to his desk in the executive offices, he transacted business in the oval room on the second floor of the White House.

For the best hundred Jinks entered by people who have never won a prize, 500 Jinks receipts will be given. With these receipts, 50 Jinks may be entered the following week.

Forgive me if I remind you again to number each of your Jinks with the number that is on your card. This will save you as well as the Jinks girls time and trouble.

I want to offer a little advice to shoppers. Now is the time to do your shopping so that you may take advantage of the present prices.

Continued in Page 4, Column 6.

Span Ocean Only To Die in Crash



STEPHEN DARIUS. STANLEY GIRENAS.

ROAD CASE OPENS IN FEDERAL COURT

A three-judge federal court today will hear the conclusion of arguments for and against an injunction halting Governor Eugene Talmadge's martial law rule over the state highway department, the arguments having been begun Monday after attorneys for the petitioners and for the governor and his co-defendants had presented evidence to support their adverse contentions.

The only indication given by any of the three members of the court came when Judge Samuel H. Sibley, of the federal circuit court of appeals, who is presiding over the hearing, told Graham Wright, of Rome, attorney for the plaintiffs, that it appeared to him that the redress sought should be asked for in the state courts.

Conclusion of the arguments went over until today after Mr. Wright had made his summation for the plaintiffs and Marion Smith had started his argument on behalf of the governor.

Two petitions are before the court. The first was filed in behalf of the Beckham-Lawlor Construction Company, of Perry, Ga., which charged that the highway department had thwarted its completion of a federal aid contract in Glynn county. A second petition was presented in this case by the Nichols Construction Company, of Atlanta, which revealed itself as the assignee of the Perry company and which stated that it had been paid in full for the work thus far done on the contract and added that it was satisfied with the operations of the highway department as it is now constituted. The governor, Ad-

Continued in Page 4, Column 6.

Wednesday Is Jinky Day Again; Chicago Fair Contest Exciting

By THE JINKY EDITOR.
Tomorrow is Jinky Day again, which means that Jinky headquarters is on its toes preparing for the biggest day since the contest began. When I say "biggest," I mean that without a doubt, biggest in number of receipts, biggest in number of Jinks, biggest in number of entries and, best of all, biggest in number of prizes, for this week a hundred people who have never won a prize before will receive one.

For the best hundred Jinks entered by people who have never won a prize, 500 Jinks receipts will be given. With these receipts, 50 Jinks may be entered the following week.

Forgive me if I remind you again to number each of your Jinks with the number that is on your card. This will save you as well as the Jinks girls time and trouble.

I want to offer a little advice to shoppers. Now is the time to do your shopping so that you may take advantage of the present prices.

When you shop at the official Jinky stores, you not only have this advantage, but you receive Jinky receipts that enable you to win some of the prizes given each week. There isn't a great deal of time left, so take my advice now. Buy where you get receipts and get your Jinks in tomorrow.

The question of the hour with Jinky fans is—who will win the two free trips to Chicago? Even those who are not competing for these prizes are vitally interested. People are interested to the point of working heads by a small margin this week. Next week the contest at the very bottom of the list may be the leader. It's all fun and to get the most fun you must be a Jinkster. It is not too late to start now.

Remember to have your Jinks that are to be entered for special sweepstakes prizes separated from those entered for other prizes. Be sure to tell the Jinky girl what prize you wish them entered for.

Continued in Page 4, Column 3.

Sally Saver Presents

In today's Constitution her fourth semi-annual Cook Book, with the contribution of favorite recipes from some of Atlanta's leading home-makers. Keep this splendid Cook Book for ready reference.

MAN SHOT DEAD BY WOMAN HERE IN HOTEL ROOM

Jack M. Cason, 40 Years
Old, Is Killed; Officers
Prevent Slayer From
Ending Own Life.

Jack M. Cason, 40, former manager of the Dodge Clothing Company here, was shot and killed early Monday night in a downtown hotel by a woman identified by papers in her purse as Mrs. M. Monroe, thought to be of Augusta, according to police reports.

The woman was being held at the police station on suspicion.

Cason, shot once through the chest in the region of the heart, died in the hallway of the hotel as he attempted to escape from the woman, police said.

The shooting occurred in Cason's room. After he was shot, he opened the door and started toward the elevator. The woman shot at him again but missed the second time.

Cason collapsed a few feet from his doorway. Hotel attendants, attracted by the shooting, summoned the house physician, who pronounced the salesman dead.

Detectives John Davis and H. A. Armstrong investigated and arrested Mrs. Monroe. She locked herself in the room following the fatal shooting and the officers were forced to pick the lock on the door. She was in a hysterical condition and attempted to shoot herself in the heart but was prevented from doing so by Detective Armstrong. She succeeded in pulling the trigger once as she lay on the bed but the cartridge failed to explode.

Officials at the hotel said they had never seen Mrs. Monroe before and no one saw her enter Cason's room. She apparently is about 40 years of age and police said she had been drinking heavily.

At the police station she was so hysterical she was unable to talk or to identify herself.

In her purse was a meal ticket from the Terminal restaurant in Augusta, with most of the meals canceled. Other papers bore the name of Mrs. M. Monroe.

Police said the woman wrote a note after shooting Cason and left it on a table near his bed. It read: "Daddy: I've had what I longed to do. It was my fault. He caused me to do it. I'm sorry. Believe or not but my love is for you. But I've been treated wrong. (Signed) Pinksy."

A letter sent Monday to her father in his room congratulating him on his new venture and was signed "Your Ex-Wife, Thelma." It was postmarked Charleston, S. C.

Another letter found in Mrs. Monroe's purse was written by Cason on July 14, and sympathized with her for some trouble she had, asking why she had not let him know sooner and offering aid. Mrs. Monroe had received from several stores in her purse, also, one being from the Brotherhood of Locomotive Engineers for a small sum in favor of M. C. Monroe, without addresses.

Officials of the Terminal hotel said August Monday night said a Mrs. M. Monroe had checked in there for several months, leaving only recently. She was thought to have come from Charlotte to Augusta, it was said.

Cason formerly resided in Charleston, S. C., where he was a Scottish Rite Mason. He was recently ordered by his company to Los Angeles and his successor had taken over his duties with the clothing store here on Peachtree street.

Cason had been a resident of the downtown hotel for the last three months. Names and addresses of relatives were not known by hotel officials.

Max Monroe, of Augusta, railway engineer, late Monday night told Augusta newspapermen that Mrs. Monroe was his wife and resided in Augusta.

The engineer said he and his wife lived in Greenville, S. C., at the time Cason operated the hotel there several years ago, and that Mrs. Monroe and Cason became acquainted then.

Continued in Page 4, Column 5.

Injured Man Drives Self To Hospital After Crash

CHERAW, S. C., July 17.—(AP)—H. C. Hopson, of Leesburg, Fla., finally had to drive himself to the hospital.

Hopson, who is here buying some of the local peach orchard output, was driving through the yard of his home when a wheel of his automobile struck an ax, throwing the tool through the front window of the car and gashing the produce buyer on the head.

Bleeding profusely, Hopson called Ben DeWitt, a negro, to drive the car to a hospital.

DeWitt took the wheel and rammed the machine into a tree. Hopson, although weak from loss of blood, dispensed with his chauffeur and drove himself to the hospital.

Continued in Page 4, Column 7.

PROBE FINISHED, UTILITIES BOARD FATE IS AWAITED

Governor Promises Early
Decision on Ouster
Charges; Attorneys Dis-
pense With Arguments.

Georgia's unprecedented ouster hearing against the public service commission, this state's agency for the regulation of utilities, came to a sudden end Monday and Governor Eugene Talmadge said he, as judge and jury, would announce his verdict in a day or two.

In the hands of the chief executive, who ordered the ouster proceeding charges of neglect of duty and domination by the utilities, lies the power of suspension or removal of any or all of the five men who compose the commission.

By consent of attorneys supporting the ouster petition, filed by the executive committee of the Georgia Federation of Labor, and of attorneys for the commissioners, arguments were dispensed with and questions of law will be discussed in written form by the attorney-general of Georgia, M. J. Yeomans.

Commissioners Jule W. Felton, of Monticello; Perry Knight, of Valdosta, and Walter McDonald, of Augusta, were among witnesses at Monday's session. McDonald had appeared before and came back on the stand to give further information concerning construction by the Georgia Power Company of an electric line extension to a farm he formerly owned.

McDonald Admits Bill Unpaid.
McDonald, a blind man, made his way to the stand while Jack Savage, counsel for the labor federation, insisted that Charles Collier, vice president of the power company, be called first to testify about the transaction.

Commissioner McDonald said last week that while he owned the farm he had had electric service extended to it by the power company at a cost of \$1,400.

There were 28,000 returns in 1930. Taxes paid by individuals in the state amounted to \$1,410,542 for 1931 while payments for 1930 were \$2,174,464.

Fullon county returns totaled 12,708, divided as follows: Atlanta 12,378; Chattahoochee 7; College Park 117; East Point 93 and Hapeville 51. A total of 682 returns were made by DeKalb residents, including 404 in Decatur and 48 in Emory University.

Continued in Page 6, Column 7.

27,659 Georgians Pay Income Tax for 1930

WASHINGTON, July 17.—(AP)—The treasury department today reported 27,659 persons in Georgia filed individual income tax returns for the calendar year 1931 on which payments were made last year.

There were 28,000 returns in 1930. Taxes paid by individuals in the state amounted to \$1,410,542 for 1931 while payments for 1930 were \$2,174,464.

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Continued in Page 4, Column 5.

OKLAHOMA FLYER 10 HOURS AHEAD OF 1931 RECORD

Hopes To Gain Full Day
in Next Leg to Khabarovsk by Eliminating 2
Stops He and Gatty
Made.

LITH PLANE FALLS IN GERMAN FOREST

Both Men Found Dead
Less Than 400 Miles
From Native City Where
Fame Awaited Them.

NOVOSIBIRSK, Siberia, July 18.—(AP)—Wiley Post hopped off toward Irkutsk, Siberia, at 9:02 a. m. today, Moscow time, 12:02 a. m. Atlanta time, just 2 hours and 35 minutes after completing an 1,818-mile hop from Moscow.

By the Associated Press.

Wiley Post landed in Novosibirsk, Siberia, at 9:15 o'clock Atlanta time last night with a lead of 10 hours on the globe-girdling record. He flew the 1,818 miles from Moscow in approximately 13 hours. He hoped to be again in the air within a few hours.

The long-planned New-York-to-Lithuania flight of Captain Stephen Darius and Stanley Girenas ended in disaster about 400 miles short of their goal. Both fliers were killed when their plane crashed in a German forest.

Crushed for held Colonel and Mrs. Charles A. Lindbergh landed at Cartwright, Labrador, but their base ship weighed anchor for Greenland.

Cheered and feted by Chicago World's Fair crowds, General Italo Balbo prepared to visit President Roosevelt before leading his sky armada back to Italy. The fleet will leave Wednesday for New York.

Jimmie Oke, round-the-world flyer wrecked in Siberia, received special permission to go to Alaska, fly back to Anadyr, and continue his interrupted world flight.

POST IS 10 HOURS
AHEAD OF 1931 RECORD
NOVOSIBIRSK, Siberia, July 18.—(AP)—Wiley Post, Knight, of Montana, Perry Knight, of Valdosta, and Walter McDonald, of Augusta, were among witnesses at Monday's session. McDonald had appeared before and came back on the stand to give further information concerning construction by the Georgia Power Company of an electric line extension to a farm he formerly owned.

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Continued in Page 4, Column 4.

The Weather MOSTLY CLOUDY.

WASHINGTON.—Forecast.—Georgia—Mostly cloudy, probably occasionally showers Tuesday and Wednesday.

Weather forecast for all cotton states may be found in market papers.

Local Weather Report.
Highest temperature 80
Lowest temperature 69
Mean temperature 74
Normal temperature 74
Rainfall in past 12 hours, ins. 1
Deficiency since 1st of month, in. 1.38
Deficiency since Jan. 1, ins. 2.37
Total rainfall since Jan. 1, ins. 24.98

7 a.m. N.T. 7 p.m.
Dry bulb 68 77
Wet bulb 6 67
Relative humidity 90 61 70

REPORTS OF WEATHER BUREAU STATIONS.
STATIONS AND STATE OF WEATHER. Temperature, Rain, Wind, Clouds.
ATLANTA, part cloudy 75 80 12
Augusta, cloudy 74 78 18
Birmingham, cloudy 76 80 02
Boston, part cloudy 76 80 00
Buffalo, clear 68 70 00
Charleston, clear 76 80 00
Chattanooga, part cloudy 82 88 00
Chicago, part cloudy 82 88 00
Denver, cloudy 74 84 00
Galveston, clear 82 88 00
Hartford, clear 76 80 00
Jacksonville, part cloudy 82 88 00
Kansas City, cloudy 82 88 00
Laurens, part cloudy 82 88 00
Memphis, clear 82 88 00
Miami, clear 82 88 00
Minneapolis, part cloudy 82 88 00
Mobile, clear 82 88 00
Montgomery, clear 82 88 00
New Orleans, clear 82 88 00
New York, clear 82 88 00
Oklahoma City, clear 82 88 00
Phoenix, clear 82 88 00
Pittsburgh, clear 82 88 00
Raleigh, clear 82 88 00
San Francisco, clear 82 88 00
St. Louis, part cloudy 82 88 00
Savannah, cloudy 82 88 00
Tampa, part cloudy 82 88 00
Toledo, clear 82 88 00
Vicksburg, clear 82 88 00
Washington, clear 82 88 00

GEORGE W. MINDLING.
Meteorologist, Weather Bureau.

ROOSEVELT LAUDS CIVILIAN CORPS

President Says C. C. C. Is Vanguard of New Spirit of American Future.

WASHINGTON, July 17.—(AP)—President Roosevelt tonight called the civilian conservation corps the "vanguard of the new spirit of the American future."

"It is time for each and every one of us," he said, "to cast away self-doubting, nation-doubting efforts to get something for nothing and to appreciate that satisfying rewards and safe rewards come only through honest work. That must be the new spirit of the American future."

Mr. Roosevelt spoke on the same program with Secretaries Dern, Ickes, Wallace and Perkins—the four cabinet members responsible for the activities of the civilian conservation corps.

The address of the president follows:

"In speaking to you men of the civilian conservation corps, I think of you as a visible token of encouragement to the whole country. You—nearly 300,000 strong—are evidence that the nation is still strong enough and broad enough to look after its citizens."

"You are evidence that we are seeking to get away as fast as we possibly can from soup kitchens and free rations—because the government is paying you wages and maintaining you for actual work—work which is needed now and for the future and will bring a definite financial return to the people of the nation."

Through you, the nation will graduate a fine group of young men, clean living, trained to self-discipline and, above all, willing and proud to work for the joy of working. Too much in recent years large numbers of our population have

In Georgia's Fields and Streams

By H. A. CARTER

VELVET ANTS.

There is a certain golf course near Atlanta that I enjoy very much, not because of the excellence of the course, but because of the highly varied insect life to be found along its fairways and hazards. For example, there were six buprestid beetles in the cup on the third green the last time I played there, and I have never gone around in hot weather without seeing a number of velvet ants.

Velvet ants are members of the insect order Hymenoptera, and are grouped in the superfamily Vespidae along with the bald-faced hornet (*Vespa maculata*) and the Carolina hornet (*Vespa carolina*). They are large insects, one-half to three-quarters of an inch long, and have fine hairs all over the body. This fact has led to the adoption of the name "velvet ant," although they are more truly wasps. The female has no wings, and is possessed of a potent sting. The male is the winged half of the family. They both bore brilliant colors; in our local race (*Dasyneura occidentalis*) red and black. The red abdomen is crossed with a band of sharply contrasting black, and the wings of the male are black.

A prevalent belief in regard to these insects is that the sting is fatal to cattle, and for that reason they are locally known as "cow-killer" ants. There is no basis for this belief, I am sure. Probably the story had its origin when some farmer saw some of these

insects crawling over the ground near a cow that had just died. Similar situations, we believe, led to the detailed directions of the old Greek writers for growing a crop of bees and flies from the freshly slaughtered carcass of a bullock, since they were firmly convinced that the insects originated *de novo*, and were not hatched from the eggs of parent insects.

There are, according to Comstock, a number of species of Mutillid wasps in the west that are straw yellow in color, with the same velvety appearance as our local race. They all, as far as I can learn, inhabit sandy regions. Certainly our velvet ants have been found nowhere else in my experience. On the hot sand in the vicinity of Lake Juniper, in Muscogee county, they are abundant. I have even seen their holes in the hard clay of the roadside. They seem to prefer sandy pine barrens, with a sparse growth of grass. I have never yet seen them in the deep forests, or in damp situations.

I hope that you will be able to recognize these insects the next time that you see them, and will have a chance to learn something of their behavior and habits. The very size and color of the insects is enough to inspire a feeling of admiration for the wingless lady as she scurries over the ground to escape the heat of your shoe.

Tomorrow: Cicada.

GEORGIA GETS \$25,600 OF PUBLIC WORKS CASH

Improvements To Be Made for Commerce and Agriculture Departments.

By GLADSTONE WILLIAMS.
WASHINGTON, July 17.—In the first list of approved federal projects made public today by Harold L. Ickes, emergency administrator of public works, the state of Georgia will receive \$25,600 for improvements in commerce and agricultural department activities.

The sum will be broken up as follows:

Albany—\$150 to build a two-car shelter for pecan insect investigations and \$200 to build insectary for insect investigations.

Savannah—\$100 to construct field cages for mosquito studies, making a total of \$450 to be charged to the account of the bureau of entomology, department of agriculture.

Atlanta—\$7,000 to construct building for seven laboratory units for analysis of foods and drugs in the new federal building.

Fort Valley—\$2,000 to repair several buildings; \$300 to construct coit pit; \$1,200 to construct garage.

Savannah—\$450 to repair cottage and barn roofs; \$300 to build fence and gates for office area; \$1,400 to construct small office as present office of bureau of plant industry is in a barn which is considered inadequate.

In addition to the above, \$285,000 will be spent for combining radio facilities so as to provide for standby equipment in Georgia and 57 other places throughout the country.

Administrator Ickes said that absence of certain projects from the first list did not necessarily mean that they will not be approved in the future.

"A number of projects," he declared, "have been laid aside without prejudice for further consideration."

RELIEF WORK DIRECTOR TO MAKE SURVEY HERE

COLUMBIA, S. C., July 17.—(AP) Alan Johnston, of Newberry, south-eastern relief work director, said here today he planned to leave tomorrow for Atlanta, where he will study reports on relief work in Georgia.

From Atlanta he will go to Baltimore, probably Thursday, for a similar inspection of Maryland reports.

Johnston's territory includes the Carolinas, Maryland, Virginia, Georgia, Florida, the District of Columbia, Puerto Rico and the Virgin Islands. He will work in Virginia and Florida next week and expects to spend the first two weeks in August in Puerto Rico and the Virgin Islands.

He has already visited the District of Columbia and the Carolinas.

WOMAN'S CLUB HEAD IS AUTHOR OF DITTY

One of the most enthusiastic entrants in the Do-a-Ditty contest sponsored by Jacobs Drug Stores is Mrs.

Mrs. Max Land, president of the Woman's Club.

Mrs. Land has submitted several ditties in the contest and while as yet has not won a prize, hopes to be one of the winners very shortly.

One of Mrs. Land's ditties submitted in the contest last week is given below:

"We women will go far
To trade where savings are.
We like to buy at Jacobs.
If we walk or go by car."

MRS. MAX LAND.

Max E. Land, president of the Woman's Club.

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Muscle Shoals Power Secondary--Draper

NEW YORK, July 17.—(AP)—The New York Times quotes Earle S. Draper, director of land planning and housing of the Tennessee Valley Authority, as saying that the government project is not primarily to produce power and fertilizer and that care will be taken to avoid competition with existing power interests.

Draper came here today to consult with planning organizations regarding a general plan of procedure in carrying out President Roosevelt's ideas for the Tennessee valley.

"Care is to be taken," he is quoted, "that whatever power is developed will not compete with existing power interests. Fertilizer production, if it can be made cheaply enough, may become of considerable importance in raising the marginal and sub-marginal lands to super-marginal and marginal."

"But the major aim of the Tennessee Valley Authority is to conserve and develop in a natural and logical way the local resources of the area so that it may be of greatest benefit to the present and future population."

Hutton Seeks Divorce From Aimee, Complaining Bitterly of Baby Hoax

LOS ANGELES, July 17.—(AP) Aimee Semple McPherson-Hutton, evangelist, was sued for divorce today by David Hutton, her third husband, who listed as a cardinal complaint the baby hoax which he alleged she perpetrated in Paris a few weeks ago.

The first venture of the baritone singer into married life, begun on September 13, 1931, in an airplane elopement with the evangelist to Yuma, Ariz., was transformed into ridicule, he said, by a cablegram from Europe announcing the birth of a son to "Sister Aimee."

The cry of impossibility, which Hutton set up then, was followed several days later by an explanation that Mrs. McPherson-Hutton had struck upon the sensational message as a means of running down the source by which her cablegrams to Angelus temple were becoming public property.

The suit, filed in superior court as the evangelist was speeding homeward across the Atlantic from a trip to Europe which started last January, alleged that:

"As a purported joke, the defendant perpetrated on the plaintiff a hoax as to the birth of a baby to the defendant, which birth was supposed to have taken place in Paris; that, as a matter of fact, no baby was born to the defendant, and that said hoax was without basis of fact, all of which caused this plaintiff grievous humiliation and embarrassment."

"Banded about in the press of the world" was the way Hutton described the circulation of the report.

He asked for a divorce on the general charge of mental cruelty.

Before she left for Europe, he said, "the defendant told various persons she wished to sever her marital relations with the plaintiff and to eliminate him from the business of the temple," where he presumably had been general manager after she sailed to the continent.

A net of intrigue was formed, he said, to embarrass him, all with "the full knowledge of the defendant," and ultimately he was "fired" out of the temple.

While she lived abroad in luxury, he said he remained at home almost without funds.

After she had reached Europe he said he discovered that to obtain information about her travels he had to depend on "third persons."

There was, too, the matter of her sickness in Paris, he said.

"The defendant advised plaintiff repeatedly by cable and letter that

she had undergone a major operation, withholding details of the same and causing plaintiff to become worried as to her condition; that plaintiff is now informed and believes and therefore alleges that said operation was a minor operation, undergone for purposes of beautification."

Last year Myrtle Joan St. Pierre, a nurse, won \$5,000 judgment against Hutton for alleged breach of promise, committed, she said, when he married Mrs. McPherson instead of her.

Jerome Mayo, attorney for Hutton, said it would be contended the evangelist has earned a considerable sum since she and Hutton wed and that he, under community property laws, is entitled to half. Mayo said he understood Mrs. McPherson-Hutton received \$600 a month while in Europe and considerably more monthly while occupying the temple pulpit.

Atlanta Asks Permit To Manufacture Beer

Joseph H. Hirsch, vice president and general manager of the Atlanta Ice & Bottling Company, has applied to the bureau of permit, Washington, for a permit to manufacture 3.2 beer here, he revealed Monday.

Major A. V. Dalrymple, federal prohibition administrator, here last Friday, said the government would issue permits and leave the matter in the hands of the states to enforce their respective dry laws. About 50 per cent of the stock of the company is owned by the Albert Steiner cancer ward.

THE fastidious Atlanta hostess has welcomed

MIN-T

... a delightful

ORANGE PEKOE

tea, delicately flavored with mint...

... Now being served at Atlanta's leading clubs, hotels and restaurants...

Ask for MIN-T at

Rogers Piggly Wiggly A&P Stores Volunteer Stores Q.S.S. Stores Independent Grocers and Markets

Excursion Chattanooga \$1.50 Nashville \$3.00

Tickets sold for evening trains of July 21; all trains of July 22, and morning trains of July 23. Tickets to Chattanooga limited to July 24. Tickets to Nashville limited to July 25. For full particulars phone Walnut 2726-3666-0083 and Main 5131 N. C. & ST. L. RY.

Cut of 5,000 Acres Expected in Fulton

The cotton acreage to be reduced in Fulton county under the Wallace plan will be increased by about 10 per cent over what was originally expected, S. D. Truitt, county agent, said Monday.

With three districts still to be heard from, 3,767 acres had been pledged. Only 200 acres were expected in the three districts, thus bringing the total anticipated to approximately 4,000. The quota set by the government was 8,000 acres.

Mr. Truitt said Monday that many of the 793 farmers who have already signed contracts are now increasing their pledges in most instances by 10 per cent or more. This voluntary action may boost the acreage to 5,000 acres, but still will fall short of the quota.

So your coming to New York!

Then by all means, let us play host to you—we know how at The Paramount. A new, modern hotel in the heart of world-famed Times Square Fireproof garage.

700 ROOMS • 700 BATHS

Single from \$2.50 Double \$4.00 daily

Home of the famous Paramount Grill CHARLES L. ORNSTEIN, Manager.

HOTEL

PARAMOUNT

46th St., W. of B'way NEW YORK

Excursion Chattanooga \$1.50 Nashville \$3.00

Tickets sold for evening trains of July 21; all trains of July 22, and morning trains of July 23. Tickets to Chattanooga limited to July 24. Tickets to Nashville limited to July 25. For full particulars phone Walnut 2726-3666-0083 and Main 5131 N. C. & ST. L. RY.



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Meat Markets

BRANDED BEEF

ROUND STEAK

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SWIFT'S PREMIUM BREAKFAST

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BREAD

Sliced or Unsliced

16-OZ. LOAF 6c

Rich, golden brown-crust bread made with lots of pure health-building milk. You're sure to like its tasty, wholesome flavor!

RELIEVES PRICKLY HEAT and SKIN IRRITATIONS

Standard for Over 40 YEARS

HEYER'S PRICKLY HEAT POWDER

AT YOUR DRUG STORE

YOU CAN WIN SOME OF THE 3,000 PRIZES ALWAYS ASK FOR YOUR JINKY RECEIPTS

U. S. MOVES TO PROTECT RAIL EMPLOYEES' JOBS

WASHINGTON, July 17.—(UP)—The government today instituted measures to safeguard the positions and salaries of railroad employees and check growth of unemployment as it moved toward rehabilitation of the carriers.

Joseph B. Eastman, federal rail coordinator, ordered the roads to supply him a list of all their employees during May and the wages paid them. His instructions were issued under authority of the emergency railroad act, prohibiting reduction in employment and salaries below those of May, 1933.

Eastman's action, besides providing an insurance against dismissals and reductions in employee compensation, was designed to afford the government a means of checking up on the carriers' operations in terms of human welfare.

The roads also were ordered to report the class in which each employee was listed; total straight time compensation for May; total overtime compensation for that period; all other compensations and the sum total of all compensation for May.

For each month beginning with June, Eastman directed, all Class 1 carriers shall furnish him the following information regarding its employees:

1. Major occupational group.

2. Number of employees in each major occupational group who received pay during May.

3. The number of employees in each major group who received pay during the current month.

4. Increase or decrease in employment by major occupational groups for the current month as compared to May.

LOCOMOTIVE ENGINEERS NAME NEW OFFICERS

CLEVELAND, July 17.—(AP)—The self-styled "progressive" faction today saw its last hope of overthrowing the administration of Grand Chief Engineer Alvanley Johnston in the Brotherhood of Locomotive Engineers buried beneath a pile of ballots.

Administration forces rallied to elect two more executives, giving the Johnston forces seven of the ten places on the advisory board chosen so far. Only one more member of the board, which administers the brotherhood's affairs, remains to be chosen.

The two officers chosen today were James H. Cassell, of Cleveland, re-elected general secretary-treasurer, and C. K. Hedges, also of Cleveland, who retained his post as junior assistant grand chief.

Cassell was elected by a substantial count—531 to 356—over C. F. Waterman, of Portland, Me., the progressive candidate.

Hedges, however, was not elected until the third ballot, when he won over his progressive opponent, Byron Daubenspeck, of Seattle, Wash., by 478 to 417.

ATLANTA GREEKS PLAN PICNIC, BEAUTY REVUE

The American Hellenic Order of Ahepa will hold its annual picnic Sunday at Dixie Lakes, it was announced Monday. Athletic and swimming events will take over a large part of the program, and songs, skits and stunts will be offered as part of the entertainment by the various clubs of the order.

A beauty contest to determine the most beautiful Greek girl in Atlanta also will be held. Mayor James L. Key, Congressman Ramspeck, Chief of Police Sturdivant and Governor Talmadge have been invited to attend, it was said.

NEGRO DENIED RETRIAL IN SLAYING OF FOSTER

Richard Sims, one of three negroes sentenced to death for the murder of F. C. "Red" Foster, city detective, several months ago, was ordered to appear at an early date for sentence to the electric chair following the refusal of the supreme court Monday to grant a new trial. Richard Morris and Mose White, negroes, had previously been denied new trials and resented to death.

The three negroes were convicted of murdering Foster when he attempted to thwart a holdup in a delicatessen on Boulevard, N. E.

Will Address Vets.

Captain A. L. Henson of the veterans' bureau at the state capitol will address a meeting of the Colored Disabled War Veterans to be held at 383 Auburn avenue at 8 o'clock tonight according to an announcement Monday.

To taste right food must be seasoned right

—every good cook knows that

To Satisfy—a cigarette has to be seasoned just right

You buy food—steak, flour, corn meal, or fruit—it is cooked and brought to the table and tastes just fine. While the same food, cooked by somebody else, may not taste right at all. That's the difference between cooks—knowing how to season food.

It's somewhat like this with cigarettes.

Many kinds of cigarettes have good tobaccos, but they are not mixed right; and then again they are not seasoned with the right amount of the right kind of Turkish Tobacco. Chesterfields are seasoned just right ... they are milder and taste better ... and that's why They Satisfy.



Chesterfield

JONES UNDER BOND ON FRAUD CHARGES

Head of National Defense League Asks Time to Make Restitution.

Pleading an extension of time to raise \$1,200 to return to 12 girls he was charged with defrauding, Winfield A. Jones, president of the National Defense League, Monday was given his freedom under \$1,000 bond following a hearing before United States Commissioner James E. Brown. He was brought before the commissioner charged with using the mails to defraud in connection with a letter written to Miss Margaret Williams, of Milton, Fla.

The deferred hearing was set for 10 o'clock next Tuesday morning.

The arrest and preliminary hearing of Jones came after 12 girls, allegedly employed to solicit memberships in the National Defense League in Chicago, complained to Chicago postal authorities that they had been defrauded of \$100 deposits they each had made "as surety of good faith."

Jones told Commissioner Brown Monday that he had acted in good faith and had left the money deposited in the possession of the "Rev." L. A. Lewis, national chaplain of the league and business manager of the Chicago venture.

Lewis was being sought by postal authorities Monday for arraignment on charges of defrauding the girls.

According to the spokesman for the girls, Lewis accompanied several of them to Chicago, arranged for lodging at a hotel and set them at work soliciting memberships at \$1 each in the league. Salaries of \$50 each per week were paid for a time—"in keeping with our agreements"—but that several weeks ago funds ceased to be received, it was said.

Attaches of the commissioner's office said that even if Jones makes restitution of the funds, he still must stand trial on the charge of using the mails to defraud.

Jones told the commissioner that while he was "not legally responsible for the disposal of funds," he felt it his duty to aid in making restitution, if possible.

BOWMAN INSOLVENT AT DEATH, DATA SHOWS

NEW YORK, July 17.—(P)—A transfer tax appraisal filed today showed that John McEntee Bowman, president of the Bowman Biltmore Hotel Corporation, was insolvent when he died October 28, 1931. It listed gross assets of \$750,331 and deductions of \$2,249,979, including debts of \$2,112,527.

Teethina Better Than Ordinary Baby Laxatives

Teethina is more than a laxative. Aside from thoroughly, but gently evacuating baby's intestines, it purifies and sweetens the bowels; prevents food fermentation and stops decomposition of fecal matter in the entire intestinal tract. That is why Teethina gives such quick and remarkable relief in constipation, gas, indigestion, occasional diarrhoea and intestinal colic. Teethina contains no opiates and can be had at any drug store for only 30c.—(adv.)

No Tires to Fix NO Roadside Delays.

No hot, dusty rides, no fatigue and no putting up with discomforts. Enjoy every minute of your vacation from the time you leave until you return, by traveling in the clean, comfortable coaches of this railroad. Transportation anywhere, at any time, on this system at

2¢ A MILE

in coaches, and at the same rate each way for transportation on round trip tickets in Pullman cars.

The splendid L. & N. dining car service has been made more attractive by material reductions in cost.

3¢ A MILE

for transportation one way in parlors or sleeping cars.

When Pullman cars are used, Pullman space will be extra, without surcharge.

These rates are cheaper than you can drive your car or travel in any other way affording the same comfort and safety.

Ask any passenger representative for particulars.

DON'T DIVE INTO A DANGEROUS Case of SUNBURN

Swim, of course, but be careful of sunburn. Get quick, cool, soothing relief with Penetro, the mutton suet salve. Severe sunburn often affects the second and third layers of the skin, but deep penetrating Penetro goes right in to end feverishness and inflammation there. Ask for stainless, snow-white Penetro, three economical sizes, 25c, 50c, \$1.

SUNBURN

Relieve the soreness, prevent blisters, dryness and roughness by using **Resinol**

Floridan Kills Self After Loss on Lottery

TAMPA, Fla., July 17.—(P)—Claudio Escandon, 72, suburban cold drink stand operator, shot himself to death with a revolver yesterday in his place of business, police reported today.

Investigators said they learned from friends of the dead man that he had told them he had bet heavily that 47 would not be the last two figures of the capital prize number drawn yesterday in Havana. If it was, friends quoted him as saying, he was going to kill himself.

Escandon lost.

GRADY TO HELP DRAFT CODE FOR ENGRAVERS

Atlantan Named to Committee Under National Recovery Act.

Henry W. Grady, well-known Atlantan and manager of the Southern Engraving Company, at 160 Alabama street, has been appointed a member of the committee to draw up the code for engravers under the national recovery act, it was announced Monday.

Mr. Grady will leave today for Buffalo, N. Y., to confer with officials of the International Photo-Engravers Union and the officers of the open shop group of the industry. There are four other members of the committee, representing New York, Chicago, Boston and Detroit.

The appointment of the Atlantan to this important committee to draft the code and to present it to the national recovery board in Washington is in recognition of the important place southern engravers occupy in the engraving industry of the country.

He will attend a called meeting of the American Photo-Engravers Association in Buffalo this week. Mr. Grady has been a member of the executive committee of the association for the last three years, and is the second oldest member of the association in point of years of service.

CONTEST TO DECIDE 1933 'MISS GEORGIA'

The second annual "Miss Georgia" bathing beauty contest will be held Saturday night, August 12, at Lakewood park under the auspices of the Southeastern Fair Association.

Girls from all over the state are expected to compete. Last year the title of "Miss Georgia" was won by Mary Crowder, of Marietta.

First entries for the 1933 contest are Miss Clarissa Wright, who recently won the title of "Miss Atlanta," and Miss Opal Redwine, who was second.

In conjunction with the "Miss Georgia" contest, the first annual "Mr. Atlanta" contest will be held. Sponsors say they feel that too long has the light of the masculine beauty of the city been hidden under the well-known bushel. The contest is open to all males of the city.

A trip to Jacksonville, Fla., will be given the winner. The prize for the winner of the "Mr. Atlanta" contest will be announced later.

GOVERNOR, 300 OTHERS GUESTS AT BARBECUE

Politics was relegated to at least a secondary place Monday night and conversation suspended as Governor Eugene Talmadge, Judge P. Wilhoit, one-man Georgia road commission, and other state celebrities ate barbecue.

More than 300 persons were guests of Mr. and Mrs. E. C. Adams, pioneer Atlanta citizens, and their son and daughter, Mr. and Mrs. W. H. Callaway, at the Adams home on Campbellton road.

In addition to the governor and Wilhoit, Hugh Howell, chairman of the Georgia state democratic executive committee; Judge E. W. Maynard, city attorney of Macon; Judge W. F. Mann, of Macon; Fulton County Commissioner George F. Longino, and John Wilkinson, president of the Penn-Dixie Cement Company, were among distinguished guests.

33 PLACES ARE OPEN IN U. S. ARMY SERVICE

The United States army recruiting office, 503 Postoffice building, announced Monday that many enlistment vacancies are now available in the United States army. There are 23 vacancies at Fort Benning, 15 in the infantry, two in the tank corps, three in the field artillery, two in the ordnance department and one in the chemical warfare service. There are five vacancies in the cavalry at Fort Oglethorpe, and at Fort McClelland, Ala., there are eight vacancies to be filled, five in the infantry and three in the coast artillery service. All applicants must be white, unmarried and able to pass a physical examination. It was said.

DOYLE FUNERAL RITES WILL BE HELD TODAY

Funeral services for Raymond Thomas Doyle, 32, of 375 Holderness street, who died Sunday night at a private hospital, will be conducted at 9 o'clock this morning at St. Anthony's church, with the Rev. Father H. S. Clarke officiating. Burial will be in West View cemetery.

Mr. Doyle was secretary of the Georgia Dental Manufacturing Company at 10 Forsyth street, N. W. Two of his brothers, Edward J. and John J. Doyle, also are connected with the company. Mr. Doyle was a native of Atlanta.

He is survived by his wife; another brother, James A. Doyle, and two sisters, Mrs. W. C. Shannon and Miss Elizabeth Doyle, of Atlanta. The Brandon-Bond-Condor Company is in charge.

SOUTHERN FISHERIES WILL BE REJUVENATED

JACKSONVILLE, Fla., July 17.—(P)—Decision to rejuvenate the old Southern Fisheries Association was made at a meeting here today of representatives of the nation's largest fisheries, called to discuss ways and means of joining the federal administration's national industrial recovery program.

Approximately 175 representatives of fisheries from St. John's, Newfoundland, to Key West, Fla., and around the Gulf of Mexico to Louisiana were present.

To rejuvenate the Southern Fisheries Association, the representatives authorized a committee to make such changes in the by-laws of the organization as will be necessary to permit it to divide itself into the separate operations of producers, jobbers and retailers.

Herbert Porter Named Campaign Chairman For 1934 Drive of Atlanta Community Chest



Members of the administrative committee who were guests of Frank Neely, president of the Community Chest, at a luncheon Monday. Left to right, seated, S. C. Dobbs and Frank Miller, director of the Chest. Standing, James L. Wells, Herbert Porter, new chairman of the campaign committee; Frank H. Neely and T. Guy Woolford. Staff photo by Bill Mason.

Herbert Porter, publisher of the Georgian-American, and vice president of the Community Chest, will be chairman of the campaign committee and in charge of the 1934 Community Chest campaign. Frank Neely, president of the Chest, announced Monday.

The announcement was made at a meeting at Rich's tea room of the administrative committee of the Chest, to which Mr. Neely was luncheon host. Attending the luncheon were Mr. Neely, T. Guy Woolford, vice president of the Chest, and chairman of the budget committee; James L. Wells, vice president and chairman of the finance committee; S. C. Dobbs, vice president and chairman of the public relations committee; Mr. Porter, and Frank Miller, the Chest director.

The members discussed Chest plans informally, and went into the matter

of creation of business for the campaign this fall for the 1934 fund. Mr. Porter will name the rest of his committee as well as other committees, and will announce the personnel later.

No one would attempt to predict the extent of next year's budget or go into other details of the work. It was stated, however, that the care

of families with children was now the main work of the Chest.

3 GERMAN FIRMS DEFAULT ON BONDS

NEW YORK, July 17.—(P)—Interest payments on bonds of three German corporations, due last Saturday, was defaulted, it was announced today, and these issues are now being traded flat on the New York Stock Exchange.

The defaulting issues were the General Electric Company of Germany 7 1/2 of 1945, German Central Agricultural Bank 6s of 1960 and Consolidated Hydro-Electric Works of Upper Wuertemberg 7s of 1956.



NEW YORK in the palm of your hand

Its sights, lights, thrills and events grouped compactly, greet you from The Taft, Times Square's largest hotel. Quiet, comfortable rooms, modern service. Many unique, extra features, exclusive with The Taft. Rooms with bath, from \$2.50.

ALFRED LEWIS, Manager
Taft in on George Hall's Taft Orchestra, Columbia Network

TAFT NEW YORK

Seventh Avenue at 50th Street
BING & BING MANAGEMENT

Trip to Chicago and WORLD'S FAIR Free!

if you buy a Studebaker or Rockne now

COME in and let us show you how you can trade in your old car on a new Studebaker or Rockne and get a trip to Chicago and the World's Fair with all your expenses paid!

Three wonderful days in Chicago with free railroad trip in Pullman and free meals en route! Free room in first class hotel! Free meals in leading Chicago restaurants! Free admission to World's Fair and 84 attractions! Free sightseeing trip on Lake Michigan! You just pay the down payment portion of the regular delivered price in this city.

Even if you can't get away for this wonderful trip, be sure to see the amazing values we're offering in new Automatic Studebakers and the sensational low priced Rockne. Come in and go out for a trial drive today.

YARBROUGH MOTOR COMPANY
580 West Peachtree St., N. W., State Distributor
W. G. DUFFEL MOTOR CO., 184 Gordon Street, S. W.
McCORD-JOHNSON MOTOR CO., 342 Peachtree Street, N. E.
AL H. MARTIN MOTOR COMPANY, 181 Pryor Street, S. W.

HERE'S MORE OF EVERYTHING YOU WANT IN TIRES!

More Safety in the tread

The safest tread is the one that can stop your car the quickest. Goodyears stop quicker than any other tire. 10% quicker than the second best. Up to 77% quicker than others. Tests on wet pavements prove it. Why not buy the safest tire?

More Safety in the plies

Goodyears give you safety in every ply—because every ply is built with patented Supertwist cord—and every ply runs from bead to bead. Ask to see a Supertwist demonstration and see for yourself why it means more safety in every ply.

More Mileage

Bus fleets know mileage. And bus fleets using Goodyear Tires report 97% more mileage than they got five years ago. Goodyears for your car have the same improvements that made this extra mileage possible.

PRICES you may never see again!

Everything's going up in price. Here are the attractively low prices at which you can still buy Goodyear Tires today.

GOODYEAR SPEEDWAY	ALL-WEATHER
4.40-21	4.40-21
5.00	\$6.40
4.50-20	4.50-21
5.40	7.10
4.50-21	4.75-19
5.60	7.60
4.75-19	5.00-19
6.05	8.15
5.00-19	5.25-18
6.55	9.15
5.00-20	5.50-19
6.75	10.45
5.25-18	6.00-19
7.35	11.85
5.50-19	6.50-19
8.50	14.60

GOODYEAR SERVICE

INCORPORATED

222 Spring St.

377 West Peachtree, N. W. WA. 6896
Moreland Ave. & Euclid Ave., N. E.
DE. 3741 (Little Five Points)

138 W. Ponce de Leon, Decatur.
DE. 4343

ATLANTA

Formerly Dobbs Tire Co.

Phone WA. 3393

Eight Master Stations

24-Hour Service

790 Gordon, S. W. RA. 1944
3050 Peachtree Rd., N. E. CH. 2850
Ponce de Leon & Boulevard, WA. 4871

Lakewood Ave. and Jonesboro Rd.
WA. 5071

SAME SPECIALS FOR SALE AT

CLAUDE C. MASON JR.

MASON-KOMINERS TIRE CO.

(INDEPENDENT GOODYEAR DEALER)

BUY GOODYEARS—PAY AS YOU RIDE
PHONE WA. 6845

SEYMOUR KOMINERS

LUCKIE and CONE
OPPOSITE ROBERT FULTON

\$1 a WEEK

and up—small sum down

GOODYEAR Tires

Best Oil Batteries 50¢ a WEEK

Recharge—Recharge—Road Service

Spark Plugs Cleaned and Tested 5c each

SAVE GAS and OIL

Your engine starts easier, picks up faster, runs smoother, has more power, more speed, with a set of

The New GOODYEAR SPARK PLUGS

Highest grade Metallurgy specifications. Installed for 58¢

each in sets. Singly 60¢

Quality "Standard" SEAT COVERS

69¢

Beautiful New Square Shape AUTO CUSHIONS

41¢

Close-Out Price—While They Last.

The Newest and Latest in an

AUTO RADIO \$29.95

6-Tube, all electric

New carphone dial control

Come in—hear our demonstrator

(Ask about easy payment plan)

New Life Put in Wounded Tires

\$1 UP

Estimator Free

If we fix it you'll look TWICE to find the repair

We repair tires—any make—by factory methods, with factory materials and factory-trained repairmen. All work guaranteed.

Highest Grade 100% Pure Pennsylvania Motor Oil

Meets the most exacting specifications for the correct and long-lasting lubrication of your motor.

2 GAL. CAN \$1.08

CAPONE MAN HELD IN FACTOR CASE

Frank Nitti Arrested for Questioning in Connection With Abduction.

CHICAGO, July 17.—(AP)—Frank "The Enforcer" Nitti, of the Capone gang, was arrested today for questioning about the kidnapping of John Factor, market speculator.

Nitti, still apparently fully recovered from his last encounter with the law, in which he suffered a bullet wound in the back, Nitti protested he was a barber.

Police said their suspicions were aroused by reports that the former Capone strong-arm chief had recently been seen with a large bank roll.

Chief of Detectives Shoemaker questioned him. A police sergeant has been charged with assault to kill in connection with the arrest of Nitti, who served a prison term for evasion of income tax returns.

Carl Fontana and Martin O'Leary, previously arrested as suspects in the Factor case, were warned by police that alleged kidnappers would be brought in "feet first" in the future.

Police said they had no evidence to prove them involved in the Factor abduction.

Chief of Detectives Andrew Barry, head of a picked detail of 60 detectives designated to apprehend kidnappers, said he had received information that the Factor case, suspected of many abductions in this vicinity, had fled from Cook county.

RANSOM NEGOTIATIONS
SEEN IN O'CONNELL CASE
ALBANY, N. Y., July 17.—(AP)—Failure of the O'Connell family to receive word today from the kidnappers of young John J. O'Connell Jr., led to the belief that ransom negotiations had been opened with one or more of the intermediaries suggested last Friday.

The 24-year-old national guard officer was kidnapped July 7.

Every third morning today a letter from the abductors has been found in the private postoffice box of Dan O'Connell. The last letter was taken from the box about 9 o'clock last Friday morning. It demanded a new list of go-betweens. Two previous lists of negotiators each had 11 names. The gang refused to accept them.

THREE MEN INDICTED
IN FRUSTRATED PLOT
NORFOLK, Va., July 17.—(AP)—Three men today were indicted on charges of attempting to kidnap Cecil C. Vaughan III, wealthy young Franklin (Va.) banker, and their trial was set for August 24.

A fourth man arrested in the case by Suffolk and county authorities was released under \$5,000 bail to appear as a material witness against the three defendants.

Those indicted were Jack Bosse, Harvey Norfleet and Clifton Holland, all of Norfolk, Va. They did not appear before the grand jury which indicted them.

The fourth man, John R. Wade, of Suffolk, who was allowed bond, appeared for grand jury questioning.

"MISTAKE" BY KIDNAPERS
SEEN IN LUEB ABDUCTION
ALTON, Ill., July 17.—(AP)—The release of August Lueb, 77-year-old Alton banker, was preceded by receipt of a series of notes demanding ransom from a kidnapper gang who members told the prisoner he had been seized by mistake.

These developments came to light today as the wealthy banker rested in the home to which he was returned yesterday, and federal, state and county officers joined in a widespread search for the abductors' den.

Although the first note from the abductors, received Wednesday, demanded \$100,000, Carl Lueb, the kidnapped man's son, asserted again today that no money had been paid. Well advised persons believed \$10,000 was given the gang before the banker was released, dirty and unkempt, near a resort on a highway near Collinsville, Illinois.

PLOT TO KIDNAP MAYTAG
REPORTED IN DES MOINES
DES MOINES, Iowa, July 17.—(AP)—A reported plot to kidnap F. L. Maytag, 76, Newton (Iowa) washing machine manufacturer, is under investigation. It was announced today by Chief Park Findley of the state bureau of investigation.

Maytag has had the protection of a bodyguard since he entered the state last week to attend a highway celebration at Newton. Findley said the investigator said he had learned of the reported plot when the millionaire arrived in Newton last Thursday for a day's stay.

Maytag and his wife, Mrs. Maytag, were altered and he arrived Wednesday under the protection of officers.

At his summer home at Lake Geneva, Wis., today Maytag denied he had been menaced by kidnappers.

Plane Is Dust Covered After Flight Over Sea

MIAMI, Fla., July 17.—(AP)—Brisk winds over the Caribbean, laden with red dust, caused a Pan-American Airways plane to arrive here looking "as though it had been driven along a dusty road," according to the pilot, Roy Keeler.

Keeler said he believed the dust was stirred up by a tropical disturbance in the Puerto Rican area and drifted toward Jamaica whence the pilot was winging to Miami.

He flew most of the time at 2,000 feet altitude.

been seen with a large bank roll. However, he had but \$30 when taken to the bureau of investigation where Chief of Detectives Shoemaker questioned him.

A police sergeant has been charged with assault to kill in connection with the arrest of Nitti, who served a prison term for evasion of income tax returns.

Carl Fontana and Martin O'Leary, previously arrested as suspects in the Factor case, were warned by police that alleged kidnappers would be brought in "feet first" in the future.

Police said they had no evidence to prove them involved in the Factor abduction.

Chief of Detectives Andrew Barry, head of a picked detail of 60 detectives designated to apprehend kidnappers, said he had received information that the Factor case, suspected of many abductions in this vicinity, had fled from Cook county.

RANSOM NEGOTIATIONS
SEEN IN O'CONNELL CASE
ALBANY, N. Y., July 17.—(AP)—Failure of the O'Connell family to receive word today from the kidnappers of young John J. O'Connell Jr., led to the belief that ransom negotiations had been opened with one or more of the intermediaries suggested last Friday.

The 24-year-old national guard officer was kidnapped July 7.

Every third morning today a letter from the abductors has been found in the private postoffice box of Dan O'Connell. The last letter was taken from the box about 9 o'clock last Friday morning. It demanded a new list of go-betweens. Two previous lists of negotiators each had 11 names. The gang refused to accept them.

THREE MEN INDICTED
IN FRUSTRATED PLOT
NORFOLK, Va., July 17.—(AP)—Three men today were indicted on charges of attempting to kidnap Cecil C. Vaughan III, wealthy young Franklin (Va.) banker, and their trial was set for August 24.

A fourth man arrested in the case by Suffolk and county authorities was released under \$5,000 bail to appear as a material witness against the three defendants.

Those indicted were Jack Bosse, Harvey Norfleet and Clifton Holland, all of Norfolk, Va. They did not appear before the grand jury which indicted them.

The fourth man, John R. Wade, of Suffolk, who was allowed bond, appeared for grand jury questioning.

"MISTAKE" BY KIDNAPERS
SEEN IN LUEB ABDUCTION
ALTON, Ill., July 17.—(AP)—The release of August Lueb, 77-year-old Alton banker, was preceded by receipt of a series of notes demanding ransom from a kidnapper gang who members told the prisoner he had been seized by mistake.

These developments came to light today as the wealthy banker rested in the home to which he was returned yesterday, and federal, state and county officers joined in a widespread search for the abductors' den.

Although the first note from the abductors, received Wednesday, demanded \$100,000, Carl Lueb, the kidnapped man's son, asserted again today that no money had been paid. Well advised persons believed \$10,000 was given the gang before the banker was released, dirty and unkempt, near a resort on a highway near Collinsville, Illinois.

PLOT TO KIDNAP MAYTAG
REPORTED IN DES MOINES
DES MOINES, Iowa, July 17.—(AP)—A reported plot to kidnap F. L. Maytag, 76, Newton (Iowa) washing machine manufacturer, is under investigation. It was announced today by Chief Park Findley of the state bureau of investigation.

Maytag has had the protection of a bodyguard since he entered the state last week to attend a highway celebration at Newton. Findley said the investigator said he had learned of the reported plot when the millionaire arrived in Newton last Thursday for a day's stay.

Maytag and his wife, Mrs. Maytag, were altered and he arrived Wednesday under the protection of officers.

At his summer home at Lake Geneva, Wis., today Maytag denied he had been menaced by kidnappers.

ATLANTANS CROWD HOME LOAN OFFICE

Continued From First Page.

By WILEY POST.
Round-the-World Solo Flyer.
(Copyright, 1933, by American Newspaper Alliance, Inc.)

MOSCOW, July 17.—(By Wire)—Left Koenigsberg, Germany, this morning with the hope of making a direct hop to Novosibirsk, about 2,400 miles, or 15 hours, but I again had some trouble with my feed pipe, which had bothered me the previous night—though the real reason I landed at Koenigsberg was that I lost a sheet from my German map, and owing to the bad weather thought it better to spend the night there.

I had six hours' good sleep and was feeling fine when I saw the Kremlin towers in the distance gleaming in the sunlight, but I wanted to locate the gold mine first before pushing on. It was raining, with low clouds, and a southeast wind drove me slightly out of my course northward, and I crossed the Russian border between Kovno and Vitebsk where the weather cleared.

My automatic pilot seemed a little unsteady, and I guessed there was something wrong with the oil in the pump, as I might need it for night flying. It was just at the bottom of the cockpit, perhaps my knees knocking against the pump, or my own loose of the rubber joints had worked loose.

Supplied New Joint.
The Russians supplied a new joint with four metal clamps and a mixture of motor oil and gasoline. I was told to fill the pump with the mixture and to fill the three tanks of 180 gallons and off I went.

These Russians are certainly careful about an pilot's health. I had hardly entered a room at the airport when a doctor came, felt my pulse, asked a lot of questions and ordered drops in my eye, which was happening. Then he told me to lie down and sleep.

I tried to make them understand I was not tired, that I had done only five hours' flying after a good sleep.

POST SPEEDS ON
AS CRASH KILLS
2 LITHUANIANS
LITHUANIA MOURNS
UNFORTUNATE SONS
KAUNAS, Lithuania, July 17.—(AP)—The government declared national mourning today for Stephen Darius and Stanley Gienas, who were killed in an attempted non-stop flight from New York.

The public was deeply affected by the deaths of the aviators. They will be given a national funeral.

Continued From First Page.

On Saturday, 10 hours and 19 minutes ahead of his previous time, I was killed in my previous flight with Gatty. On his previous flight with Gatty, the white and purple Winnie Mae came down at Novosibirsk 76 hours and 36 minutes after leaving New York.

Post took about two hours of the 13-hour flight he had on his 1931 record with Harold Gatty by taking 13 hours and 15 minutes for his flight from Moscow. The hop took him and Gatty only 10-12 hours.

Novosibirsk 9 hours and 13 minutes. This time Post probably will get away within two hours.

In addition to the seven hours he would pick up there, Post had saved a national time by flying direct to Khabarovsk. He and Gatty stopped en route to Irkutsk for two hours and 15 minutes and at Blagovestchensk for 14 hours and a half.

Post took off from Moscow Monday afternoon for Novosibirsk, Siberia, 1,818 miles to the east, on his attempted solo flight around the world.

The American aviator landed in the Soviet capital from Koenigsberg, 1,818 miles to the east, on his attempted solo flight around the world.

Weather conditions were said to be extremely favorable for Post on the Moscow-Novosibirsk leg of his journey. As far as the Ural mountains beautiful weather prevailed, while the sky was clear up before the American's arrival.

No Sleep.
Although swaying with weariness when he stepped out of his ship here, Post refused to take any sleep, although he did make use of his stop en route to a barber shop for the removal of two days' growth of whiskers.

The Oklahoma flyer preferred to sleep en route, but his plane, which had developed a leak in the gasoline feed.

His robot pilot, Post asserted, had been in a state of "dismal confusion" and he had been required to steer the ship manually all the way from New York.

Post blamed the mechanical copilot for a deviation of 100 miles off his course between Koenigsberg and Moscow and it was because of faulty steering by the robot, he said, that he landed at the East Prussian capital last night.

Trouble Remedied.
When he hopped off this afternoon the American aviator was of the opinion that both the robot trouble and the leaky gasoline feed had been remedied.

Post ate very little here and soviet officials were urged more food upon him. But he declined, saying:

"I eat only enough to keep from weakening myself. I purposely stay hungry so I can keep awake."

His two thermos bottles were filled with boiled water by his orders just before Post left Moscow for Novosibirsk.

Although Post was only four hours ahead of the round-the-world record, set by himself and Harold Gatty, when he reached Moscow, he was 12 hours ahead of the mark when he took off from the Russian capital, due to the fact that he spent much less time there than did he and Gatty on their flight.

DEATH TAKES TWO FLIERS
ONLY 400 MILES FROM GOAL
SOLDIN, Pomerania, Germany, July 17.—(AP)—After flying approximately 4,000 miles from New York, Stephen Darius and Stanley Gienas died early today in the wreckage of their airplane, the Lithuanian, which crashed near here just 400 miles short of their goal, Kaunas, capital of Lithuania.

Bodies of the two American aviators, who were of Lithuanian descent, were found mutilated with debris of their plane in a group of trees five miles from this ancient town.

The fliers, who left New York Saturday morning in an effort to fly non-stop to London, had apparently mistaken the verdure of the trees for a landing meadow when in the semi-darkness of early morning they sought to bring their ship safely to earth.

The airplane which bore Darius and Gienas struck the small wood with tremendous force, moving down a dozen fir trees and smashing itself into splinters. The motor was snapped

Leaky Oil Pipe Forces Post To Make Stop in Moscow

Continued From First Page.

and all I wanted was to get that pipe fixed before taking off again. When they were working on it, I found that the pipe was leaking and I found that the pipe was leaking and I found that the pipe was leaking.

Then I had a wash and shave. The barber wouldn't take any money until I gave him some German coins, which he was working on.

The airport official was most courteous and helpful. He brought me weather reports, showing everything fine to go. At that time, the weather was with a light southeast wind, and he told me the radio stations were instructed to call me. The Winnie Mae was equipped with a receiving set, but I said Kaban, Sverdlovsk, Omsk and Novosibirsk would call every 10 minutes or so on a 600-meter length and give me weather information in English.

I told them it didn't matter much as long as they kept calling for the sake of my directional wireless compass, which was working marvelously. Out in mid-Atlantic it kept me absolutely on my course and at once indicated when I had deliberately swerved a point or two from my course.

I told the airport people to be careful not to overfill the tanks, as the last time, with Harold Gatty, when they did so we couldn't get off the ground. At that time, I checked my first on the tanks I thought they had, but it was all right this time and they had fixed the oil pipe in five hours.

I expect to make Novosibirsk in 11 or 12 hours, rest there two or three hours and then hop to Khabarovsk, then north across the Okhotsk sea, then across the coast almost to the Bering straits and over to Fairbanks along the great circle. Owing to the delays in Koenigsberg and Moscow, I'm a great pity, but I hope to finish the trip in five days altogether.

HARRIMAN FLEES
GOTHAM HOSPITAL
Continued From First Page.

Harriman attempted to leap from a ferry boat crossing the Hudson river twice today.

Harriman, according to Captain John W. Johnston, of the Communipaw terminal railroad police, crossed the river three times. In each attempt to leap from the boats he was restrained by deckhands.

He was last seen leaving the ferry terminal at 23rd street, Manhattan, in a taxicab at about 12:35 p. m. according to John W. Johnston, of the Communipaw terminal railroad police.

Ferry employees when shown picture of the missing banker said they were positive he was the man.

Renouncing Nazi
Found Murdered
FRANKFORT-ON-MAIN, Germany, July 17.—(AP)—The body of Wilhelm Schaefer, former member of the Hessen diet, was found today thrown across railway tracks here. He had been shot. No trace was found of the assassin.

Schaefer, who at that time was a recently elected national socialist member of the Hessen diet, figured in the 1931, in an official, anonymous letter issued, Darmstadt, Germany, saying that material of "a highly treasonable character" had been found in searches of homes of national socialist leaders in that state.

Some of the documents were said to have been handed to the police by Schaefer, who was described by authorities as having become conscience stricken.

off and hurled 10 feet away from the lighter parts of the craft.

The gas tank was empty, indicating that he was unable to operate the plane. He was seeking to descend when the disaster occurred.

While the robot bodies of the aviators lay today under tarpaulins at the scene of the accident, police reported the area to keep back the throng of people who rushed by automobile and cycle to view the wreck.

The log kept by Darius and Gienas disclosed that they followed a remarkably straight course, keeping virtually in the same latitude throughout the long flight.

ITALIAN FLIERS PREPARE
FOR RETURN JOURNEY
CHICAGO, July 17.—(AP)—Italy's dauntless men of the air foresaw the perilousness of the air and quietly went about preparations for returning their 24 huge flying boats to Italy.

General Balbo, youthful, heavily bearded commander, supervised the refueling and conditioning of the planes between hurried official calls about the city, announcing between times that he and some of his 96 men would visit later this week with President Roosevelt at Washington.

"We would consider the trip incomplete," he said, "without a visit to the capital of the United States."

Balbo decided the air armada would leave Chicago Wednesday morning for New York, passing over Toledo, Cleveland, Buffalo, Oswego, and Albany. There will be no stop en route.

The silver-winged seaplanes that Saturday completed the 6,100-mile flight to Chicago from Orbetello, Italy, over the arctic route will be anchored in New York for eight days. During that time, Balbo and some, if not all, of his men will journey to Washington by automobile, trains, or perhaps in American planes.

An invitation for the fliers to visit Washington was presented today by Postmaster-General James A. Farley. Balbo accepted it, during a call at the office of Mayor Edward J. Kelly, where he received a gold key to the city and an official seal.

FOG HOLDS LINDBERGH
IN LABRADOR HARBOR
ST. JOHN'S, Newfoundland, July 17.—(AP)—Colonel and Mrs. Charles A. Lindbergh were prevented from leaving Cartwright, Labrador, on their aerial survey expedition by dense fog along the Labrador coast today.

The steamer Jelling, chartered to aid in the attempt to find a practicable North Atlantic air route to Europe, was grounded today. The Lindberghs had been making their headquarters on board the ship, but a message received here said they would remain at Cartwright as guests of the Hudson's Bay Company until the steamer reached her destination.

LINDBERGH LINGER
IN CARTWRIGHT
ST. JOHN'S, Newfoundland, July 17.—(AP)—Colonel and Mrs. Charles A. Lindbergh remained today at Cartwright, Labrador, where they have established a temporary base on their northern aerial mapping cruise. Fog along the coast prevented any flying.

The steamer Jelling, on which they had been quartered, sailed for Greenland with scientific apparatus for the expedition. Meanwhile the Lindberghs will be guests of the Hudson's Bay Company.

U. S. COURT HEARS FIRST ARGUMENTS IN HIGHWAY ROW

Continued From First Page.

Jutant General Lindley W. Camp and Commissioner Jud P. Wilhoit, who is in charge of highway operations, are defendants in this action.

The second petition is that of Captain J. B. Barnett, ousted chairman, and W. C. Vereen, of Moultrie, ousted commissioner of the highway department, who assert that the martial law order, which resulted in their removal, has taken from them their property rights vested in them as citizens under the fourteenth amendment to the federal constitution. The governor, General Camp and Mr. Wilhoit also are defendants in this case.

Affidavits Submitted.
For testimony, the Beckham-Lawlor Company submitted affidavits from Captain Barnett, Mr. Vereen and R. P. McWhorter, ousted chief engineer of the highway department, as well as from T. Marshall, Georgia representative of the federal bureau of public roads, in which he said that he was under orders to direct no further payment of federal road money in Georgia until the present controversy has been adjudicated in some court of competent jurisdiction.

The defense offered little testimony in answer to the Beckham-Lawlor suit and none in the Barnett-Vereen litigation.

In answering the first petition, the defense adopted the testimony of C. A. Nichols, president of the Nichols Contracting Company, which said, in effect, the same as that company's intervention. Mr. Smith then read a resolution adopted by the Nichols department in 1930 which forbade contractors to assign contracts, pointing out that the assigning from Beckham-Lawlor was in violation of this resolution and asserting that it eliminated the Perry company from consideration. It also produced an affidavit from F. I. Vansly, treasurer of the highway department, showing that the company doing the contracting had been paid up to June 1.

Under the terms of the agreement between the Perry company and the Atlanta company, the original contractor was to collect from the highway department and pay 85 per cent of what it collected to the Nichols company, retaining 15 per cent as its commission.

The defense relied solely on its argument to answer the petition of Captain Barnett and Mr. Vereen.

"All State Courts Closed."

In opening the arguments for the plaintiffs, Mr. Wright declared that the governor had closed all state courts to his clients and the relief was sought in the federal courts only because the chief executive would not permit service on him in state court matters.

"It appears to me that this should be a state court quo warranto proceedings," Judge Sibley, who with Judge R. Marvin Underwood, of the federal district court of north Georgia, and Judge William I. Grubb, of the federal district court of north Alabama, is hearing the petitions, interposed.

"We cannot possibly get into the state courts and if we did we firmly believe the governor would pay no attention to the orders of the court," Mr. Wright responded.

"Well, this court does not have any army to enforce its decisions," the judge said.

"We believe that the governor would follow an order from this court," the attorney said.

Mr. Smith, in opening the arguments for the defense, read a number of decisions from the United States supreme court which held that a governor's decision to order martial law is not subject to review.

"Every decision handed down by the highest court in the land holds that it is a matter solely in the discretion of the governor if he wants to declare martial law," the attorney said.

After these decisions were read, Judge Sibley ordered a recess until 10 o'clock this morning.

Attorneys representing the plaintiffs include Mr. Wright, Senator J. T. Colson, of Brunswick; G. Ed Maddox, of Rome; Frank Shackelford, of Atlanta; John L. Kelley, of Atlanta; and B. P. Gambrell, of the firm of Arnold, Arnold and Gambrell. Reuben Arnold, who has acted as chief of counsel for the plaintiffs, was not present Monday because of the recent death of his brother, Lowry Arnold.

Attorneys representing the defense include Mr. Smith, Samuel McDougald, Attorney-General Manning Yeomans, Hughes Spaulding, R. B. Murphy, J. T. Gore and Dave M. Parker, assistant attorney-generals; L. B. Guillebeau, Hugh Howell and Judge Frank Harwell.

Captain Barnett and Commissioner Wilhoit were the only litigants in court.

Posse at Suwanee Eluded By Ottley Kidnap 'Suspect'

Continued From First Page.

William Delenski alleged kidnaper of John K. Ottley Sr. was still at large Monday night, while an intensive search was being carried on by authorities in three states. A report current earlier in the day that the man, attired in women's clothes, was seen lurking in the swamps near Suwanee, was discounted here. Fulton county officers and bloodhounds, which were sent to the scene, were recalled early Monday, but a posse of citizens was still searching the vicinity.

Monday afternoon Solicitor-General John A. Boykin expressed the belief that the rumor resulted from the intense excitement in the area in which the kidnapping was evidenced of a widespread activity of police in three states seeking the missing man.

Mr. Ottley made his escape with the aid of Pryor Bowen, one of the two kidnappers, from a point near Suwanee. Reports came in Sunday night that a man dressed in women's clothing had been seen near there. Several farmers found evidence of a camper who left cans, cigarette stubs and camp fire ashes behind him. At one time several shots were fired at what was thought to be a fleeing man.

County and city police and attaches from the solicitor's office went to the vicinity after midnight and scoured the woods with bloodhounds. Nothing was found.

Police were still watching the Ponce de Leon section for a man masquerading in feminine attire. Bowen said Delenski planned to escape in that disguise and several reports of such a "woman" have reached the solicitor's office.

Detectives have returned from Miami without a trace of Delenski. Police there, however, are watching the home of a woman said to have been an intimate of the missing man. There were no reports from that point Monday night nor from Rock Hill, S. C., where officers were working on another angle of the case.

While the search continued unabated in all quarters it was stated that the man reported dying in a Miami hospital was not the father of Delenski, as reported, but his uncle.

New Orleans at War
On Food Profiteers
NEW ORLEANS, La., July 17.—(AP)—City officials today launched a war on food profiteers.

The commission council voted to appoint a committee of 15 representative citizens, who will check up on stores dealing in food and food-stuffs. Any merchants who try to take advantage of the national inflation program by posting unwarranted increases in prices will be punished.

Motion for appointing the citizens' committee was made by Mayor T. Semmes Walmsley and was adopted unanimously by the city council.

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RURAL CARRIERS IN ANNUAL MEET

Jackson Man Slated for
Presidency; Atlanta Is
Next Convention City.

SAVANNAH, Ga., July 17.—(AP)—The Georgia Rural Letter Carriers' Association concluded the first day of their 30th annual convention here tonight with a banquet and dance at the Hotel DeSoto. A visit to a sugar refinery and several hours at Savannah Beach occupied the delegates in the afternoon.

The final business session will be held tomorrow at the city auditorium. It is expected that G. H. Thompson, of Jackson, will be elected president as successor to Roy Carroll, of Abbeville, and that Atlanta will be selected as the 1934 convention city.

Congressman Homer C. Parker and Lawrence S. Camp, former chairman of the state democratic executive committee, were the principal speakers this morning. Mr. Parker said the democratic party had to reduce salaries of government employees, but would yet prove their "Santa Claus" by restoring prosperity. Mr. Camp decried excessive legislation, deplored the consolidated schools and said the rural carriers were the only persons to disseminate education and spirit in an old-fashioned way among the people of the countryside.

Addresses of welcome were delivered by Mayor Gamble, Major Porter Dierpoint, president of the Chamber of Commerce, and Thomas J. Brady, who spoke for the postal employees of the city.

Look Years Younger With Smooth, Clear Lovely Complexion

It is so easy now to have a lovely skin of anti-line texture; to have smooth, white, flawless new beauty. Just begin tonight with famous Nadinola Bleaching Cream, tested and trusted for over a generation. The minute you smooth it on, Nadinola begins to whiten, smooth and clear your skin. Tan and freckles; muddy, yellow color vanish quickly. You feel its tonic effect immediately and almost overnight you see beneficial results. No long waiting; no disappointments. Money back guarantee. Get a large box of Nadinola Bleaching Cream, only 50c.—(adv.)



Spring Hill

"Patterson's Never Try
To SELL People!"

"WHAT I like most about Spring Hill," said an Atlanta insurance man, "is that they never try to sell people a certain service or charge them an arbitrary price."

"Naturally I like to see my clients get full use out of their insurance money, and I always feel that when Patterson's are in charge the funeral bill won't use up too much of the insurance." The above statement explains why so many people find it easier and more comfortable to make funeral arrangements at Spring Hill. All prices are plainly marked, and the decision as to how much shall be spent is made entirely by the family. Every service at Spring Hill is a Complete Patterson Service—yet charges are lower.

SPRING HILL

H.M. Patterson & Son

Funeral Directors

1020 Spring Street

Telephone Hemlock 1020

MEMBER BY INVITATION

NATIONAL SELECTED MORTICIANS

Jinky Fans Nos. 3278 and 3279



Mrs. E. A. Brown, 862 Piedmont avenue, and her daughter-in-law, Mrs. Joseph E. Brown, are enthusiastic Jinky fans and were rewarded for their efforts with a theater ticket each as a prize in the Jinky contest.

DECIDING TESTS OF DRY LAW BEGIN IN SOUTH TODAY

Continued From First Page.

come of tomorrow's repeal referendum. Eager eyes of the nation were trained on Arkansas and Alabama, first of the long-drawn-out states to face the 21st amendment, as the two states prepared to sound their electoral votes tomorrow.

Dry leaders met here several weeks ago to launch plans to stem the tide of repeal states with an arid bloc in the south. At that time, F. Scott McBride, National Anti-Saloon League head, and Bishop James Cannon Jr., virtually admitted the crisis would shape up when the southerners marched to the polls.

For the wet, Alabama and Arkansas presented a possible turning point. Should the two southern states refuse the twenty-first amendment, the wet march would slacken and other states might be reluctant to set voting dates. Thus, predictions of repeal by next Christmas would be blasted.

Postmaster-General James A. Farley said in Birmingham last Saturday that the southern states were expected to lead the more reluctant western states into the wet column.

Dry of Alabama have waged an intensive campaign. House-to-house

canvassing for support of the eighteenth amendment has characterized the state since the repeal issue was extended its aid.

It is in the rural districts where wet cast the most apprehensive glances. J. Bibb Mills, state Anti-Saloon League head, has been active in the small towns almost since the date for the referendum was set.

Wet campaign leaders predict a victory in proportions ranging up and down from two to one.

Unbiased political observers say the margin may run no higher than three to two.

An aid to the wet cause was the support of the Women's Organization for National Prohibition Reform, which sent into the field workers who returned over the week-end with favorable reports.

The Alabama department of the American Legion, with constitutional prohibitions against adoption of a definite stand, will throw its estimated 15,000 votes to the repeal side, according to Dr. Gordon L. Gilbert, commander of a local post and influential in the state body.

It will be the second time in 24 years that prohibition has been submitted to a vote, and repeaters, pointing to the 76,271 to 49,693 vote by which constitutional prohibition was rejected in 1909, predicted victory tomorrow.

Estimates of the vote to be cast ranged upward from 175,000 although it is an "off-year" as a bitter campaign on two of four pending amendments to the state constitution has been waged raising unusual interest. The fight has centered on a proposed income tax to amortize a \$20,000,000 warrant issue to fund the state deficit.

URGENT APPEALS CLIMAX
CAMPAIGN IN ARKANSAS
LITTLE ROCK, Ark., July 17.—(UP)—Wet and dry forces climaxed two weeks of intensive speaking campaigns throughout the state with urgent appeals to voters tonight—the eve of the Arkansas election on repeal.

Arkansas, viewed by the state as one of the crucial points in the battle for repeal of the eighteenth amendment, is claimed by wet leaders as the next commonwealth to join the 16 that already have endorsed the twenty-first amendment.

Prohibitionists, on the other hand, believe that they have stemmed the wet tide and that the state will maintain first to maintain her stand and tradition that has been paramount for the past two decades.

Governor J. M. Furell has said that he believed the state will go wet and repeaters feel that the speech of Postmaster-General James Farley at Memphis Saturday night was the final coup that will swing the state into the repeal column.

Dry at Stuttgart, Ark., the center of the rice belt, will hold a community-wide prayer service all day tomorrow. These meetings are scheduled throughout Arkansas on election day.

Should the state go wet, it is possible that Governor Furell will call a special session of the legislature to meet next Monday to repeal Arkansas' bone-dry law.

Beer is being sold openly in practically all cities and towns in the state at the same prices it is sold in states where its sale is legal.

A light vote was expected because of the fact that a 1933 poll tax receipt is required for voting. A race for chief justice of the state supreme court, however, is expected to bring out citizens not interested in repeal.

VIRGINIA LEGISLATURE
WILL MEET AUGUST 17
RICHMOND, Va., July 17.—(AP)—By proclamation of Governor Pollard, the Virginia assembly will convene in special session August 17 with beer.

**Three Minute
Relief From
Periodical Pains**

It is so unnecessary to suffer month after month from inorganic pains, because "B. C." will bring soothing relief in three minutes. "B. C." is prepared by a registered pharmacist, compounded on a different principle from most relief-giving agencies in that it contains several ingredients, used by many physicians, as blended and proportioned so as to accomplish in a few minutes what we believe no one drug formula can do in so short a time. "B. C." should also be used for the relief of common colds, headaches and neuritis, muscular aches and pains, reducing fever and for quieting a distressed nervous system without opiates, narcotics, or such habit-forming drugs. Get "B. C." in 10c and 50c packages, wherever drugs are sold.—(adv.)

Certain Relief For Athlete's Feet

This formula for skin diseases is astounding the most skeptical in the marvelous way it heals severe cases of Athlete's Foot, Ringworm, Eczema, Tetter, Itch and other parasitic skin troubles. The minute it touches the sore spot, you feel a cooling, soothing sensation. In a few days you are cured at how your skin has healed. If you suffer with skin diseases of any kind, especially Athlete's Foot, get from any drug store a 60c box of Tetterine, and get relief or get your money back.—(adv.)

AMERICANS SEEK SURVIVAL OF W.E.C.

Delegates Will Meet To-
day to Consider Con-
tinuing Special Work.

By CLAUDE A. JAGGER.
LONDON.—In an effort to insure that the world economic conference may survive in some form after the scheduled adjournment July 27, experts of the American delegation will meet tomorrow to consider continuing some work in special committees after delegates go home.

Some of the experts said privately tonight that they are dubious as to the possibilities of survival, but Cordell Hull, American secretary of state, was described as feeling that the parity had uncovered a field of useful activity with regard to clearing away excessive trade barriers.

Secretary Hull declined to express his opinion as to how the deliberations might be kept going, saying that this problem was still under consideration. "In important sections of both American and British delegations there is much doubt that the general conference will be reconvened at any time in the future."

Negotiators for wheat and silver agreements will resume their labors tomorrow in a last effort to score some accomplishment for the London deliberations.

Prime Minister MacDonald, it was reported, has appealed to the wheat delegations to reach some accord which would permit him to announce a success at the final plenary session.

Cordell Hull was described as firm in the belief that "a suitable agency or experts" and national leaders must "go forward with a view to work on vital and fundamental problems still facing the nations."

It was understood that James M. Cox, of Ohio, and Dr. Herbert Feis, of Washington, were to remain in England after the departure of their colleagues to participate in the activities of such an agency if it is formed.

Cannon Is Arraigned And Pleads Not Guilty

WASHINGTON, July 17.—(AP)—Bishop James Cannon Jr., and his former secretary, Miss Ada Burroughs, of Richmond, Va., today pleaded not guilty in District of Columbia supreme court to charges of violating the federal corrupt practices act.

After their arraignment, Robert H. McNeill their counsel, said he planned to ask the United States supreme court to pass on the constitutionality of the corrupt practices act.

The Southern Methodist churchman and Miss Burroughs were charged specifically with failure to report campaign contributions, donated for use in the 1928 anti-Smith campaign, to the clerk of the house of representatives.

Apparently recovered from the ailment which has necessitated his use of crutches for some time, Bishop Cannon manifested little interest in the court proceedings. He read a newspaper until a marshal told him that was not permitted in the courtroom.

Unless the highest court intervenes, the trial of the churchman and Miss Burroughs is expected this fall.

11 GEORGIA FAMILIES HOLD BIG REUNION

A reunion of the Hardy, Cornwell, Price, Lumsden, Penn, Key, Tuggle, White, Smith, Thompson and Blackwell families from Jasper and adjoining counties was held July 16 at Camp Suitons, near Monticello. Miss Beulah Price, of Monticello, sponsored the affair, and about 300 members of the families attended.

Dr. D. A. Brindle, of Griffin, gave an address on the customs and traditions of family reunions. Arrangements were made to hold the reunion every year.

A repeal referendum and public works the principal items on the agenda suggested by party leaders.

The signing of the proclamation, which was made public yesterday, formally called the members of the legislature to Richmond, but the action was an unwilling one on the part of the executive, who had persistently opposed the proposal.

Its calling was made mandatory, however, upon the petition of two-thirds of the members of both senate and house of delegates, with State Senator William M. Tuck, of Halifax, leading the movement.

**FLORIDA GOVERNOR SEES
REPEAL VICTORY IN SOUTH**
MILWAUKEE, July 17.—(AP)—David Sholtz, governor of Florida, here as a delegate to the Elks convention, today expressed confidence that the south would vote for repeal of the 18th amendment.

"I have set October 10 as the date for election of convention delegates in my state and I am sure repeaters will carry Florida 2 or 2-1-2 to 1," Governor Sholtz said.

"Similar results, I believe, will be seen in other southern states, despite their dry reputations."

**OUTLET FOR GRAIN SEEN
IN PROHIBITION REPEAL**
WASHINGTON, July 17.—(AP)—An outlet for 4,000,000 to 5,000,000 bushels of rye produced on American farms was seen today by the bureau of agricultural economics "if the manufacture of distilled spirits for beverage purposes is legalized by the fall of 1933."

Its statisticians estimated that renewal of activity by the distilling industry would require from 20 to 25 per cent of this year's short crop of the grain, which last week shot upward 8 cents in one day and ended the week with both September and December delivery over \$1 a bushel.

Based on July 1 estimates of the crop reporting board, there is an indicated harvest of rye this year of 25,336,000 bushels, compared with 40,408,000 last year and an average of 37,900,000 from 1928 to 1932.

Before the war annual consumption of rye was about 35,000,000 bushels. About half for feed on farms and half for milling and distilling.

**DR. BARTON RESENTS
FARLEY'S WET ACTIVITY**
MEMPHIS, Tenn., July 17.—(AP)—Dr. A. J. Barton, nationally known prohibitionist, tonight called upon the south to uphold the eighteenth amendment in an address in which he criticized Postmaster-General James A. Farley for his speech here Saturday night advocating repeal.

Speaking from the same platform where the postmaster-general made his appeal, Dr. Barton, a Baptist minister of Wilmington, N. C., declared that "as an American citizen, I should like to inquire where the money came from to finance Mr. Farley's excursion into the south."

"Did it come out of the United States treasury and are we as citizens expected to pay the bill in taxation? If so, I maintain it was a misappropriation of funds and every federal officer who was a party to the transaction ought to be impeached or otherwise removed from office."

ROOSEVELT PLANS WAR-TIME DRIVE TO AID RECOVERY

Continued From First Page.

had submitted an unacceptable draft, brought in a new one which, first of all the codes so far presented, called for the entire industry to be put immediately under federal license.

Also, it called for a strict price control by the industry itself, a provision which may be questioned sharply by the administrators. The new code raised minimum wages to \$15.50 for a 40-hour week.

Another agreement was submitted by the "Industrial Recovery Association of Clothing Manufacturers," handing together 111 manufacturers who were not represented in the already presented code of the Clothing Manufacturers' Association, whose plans are managed by the Amalgamated Clothing Workers of America. Terms of the two were similar and a joint hearing probably will be held at the beginning of next week.

In Effect Immediately.
Before then, however, there might be an agreement between the industry and President Roosevelt to put into effect the wage and hour terms immediately as was done even to make the cotton code's benefits apply to the more than 200,000 additional workers in rayon and silk weaving plants, cotton thread and "throwing" or thread-twisting factories.

This system might be employed generally to get wages up without waiting for the formal and more informal process of holding hearings, and promulgating the resulting agreement. It takes two to three weeks at best on each code. The preliminary agreements are binding until each separate agreement is passed upon.

The national campaign now in the making will seek more informal, purely voluntary wage-raising and hour-cutting action, along the lines of that taken by the steel industry in increasing wages 15 per cent today without waiting for an executive order by the president.

Appeal From President.
A strong appeal from President Roosevelt himself might form the center of the movement. It still was considered possible that he might in this recommend general hour limits and advise what minimum wage levels should be.

Proposals to the recovery administration have ranged from 35 to 40 working hours a week, with minimum wage levels from \$12 to \$14. Wholesale abolition of child labor also has been contemplated as a means not only of protecting childhood but also of making more jobs for the still unemployed millions of adults.

The plan, which Johnson said late today he might be ready to announce tomorrow, has contemplated state organizations headed by prominent citizens, with the governors to take an honorary lead. Under these, local meetings would be arranged with "minute men" speakers to stir enthusiasm and tell businessmen and consumers of the national recovery objective.

Along with this, there was the prospect that a wave of advertising would precede the campaign. It would employ all available methods of reaching public opinion, from posters to magazine and newspaper articles, and civic and patriotic organizations.

Designs Framed.
Designs for the posters, for lapel buttons, for advertising slogans and emblems intended to be used by merchants and manufacturers joining in the movement, have been assembled by a staff of artists working quietly for the national organization.

Reports from the textile cities showed that the new wage and hour terms

Man Must Face Jury For Aiding Redbird

EVANSVILLE, Ind., July 17.—(AP)—Several weeks ago Foster Lewis, Evansville businessman, found in his backyard a redbird with a broken leg. He carried the bird into his home, mended its broken limb, and fed and nursed it. The bird became attached to its benefactor and followed him about. It game warbles, heard about Lewis and his redbird and obtained a warrant charging Lewis with "illegal possession of a redbird in violation of Section 6 of the migratory bird act."

Today Lewis pleaded guilty before United States Commissioner Robert C. Enlow. He was bound over to the federal grand jury under bond of \$250.

went into effect with little immediate change. Many mills immediately began assembling more workers to round out the 40-hour shifts they will operate. One North Carolina cotton mill which had been working three shifts discharged 65 employees to bring its crews down to a two-shift basis, while a majority were expected to hire a few additional workers shortly.

George A. Sloan, president of the cotton textile industry, estimated the arrangement would give new jobs to 100,000. A statement by him said the change would cause immediate hardships to almost every unit in the industry but he praised the spirit in which these were being undertaken, adding:

"It is this industry's contribution toward meeting the emergency and securing a return of general welfare to all."

In the meantime bituminous coal operators from northern and southern areas, representing all 70 per cent of the country's coal tonnage, assembled in Washington in an attempt to bring the two separate codes together into a single document. A minority of the industry has submitted an agreement. No date has yet been set for hearing.

**DRAPERY, TRIMMING MEN
FRAME NATIONAL CODE**
NEW YORK, July 17.—(AP)—Representatives of the National Association of Drapery and Trimming Manufacturers today completed a code governing their industry.

The code follows that of the cotton industry in the matter of wages and hours, but makes effective today.

A 40-hour week was agreed upon and a minimum wage of \$13 in the north and \$12 in the south was set. Leaders in the industry expect that it will result in a 10 per cent wage increase for the 150,000 or so workers employed in the industry.

It was said that at the present time workers are engaged about 52 hours a week.

**LABOR MEN PROTEST
LIME ASSOCIATION CODE**
RIVINGTON, Va., July 17.—(AP)—The suggested wage scale and maximum work week in the proposed code of the National Lime Association, found the criticism today of William E. Carson, president of the Rivington Lime Company, who urged a more favorable concession to labor.

Asserting that the wage scale was too low and that the maximum weekly hours of labor "should be fixed more nearly in accord with President Roosevelt's announced policy," Carson wired the national association that with these important exceptions he approved the features of the code.

Carson said he believed the minimum wages in the lime industry should be at least as high as those recently proposed for the cement industry.

HEARING ORDERED ON PLAN TO NAME NEW STEINER BODY

Continued From First Page.

12 for failed to provide funds to purchase gasoline for the two automobiles assigned to operate against lottery operators.

Foster contended that the police department is bound to enforce all state laws as well as city. Councilman Frank Wilson, however, contended that if the county values city cooperation, it would be willing to stand the expense of providing gasoline and other equipment for the cars.

"It is time we quit begging the county to stand its share of law enforcement and to demand they help us," Wilson said.

"I will never be a party to curtailment of the police department in enforcing any laws," Foster said. "If we quit, the gangsters will overrun the town as well as the county."

Key's veto on the two measures setting up funds to pay all municipal employees for July 4, a national holiday, was overridden by the council and the aldermanic board. Vote in council was 17 to 0 to override.

Other Actions.
The following other actions were taken by council:

1. Sustained the veto of Key to an increased anticipation from taxes of \$115,000 to reinstate the latest 5 per cent cut imposed on city employees. Vote was 11 to override and 11 to sustain.

2. Asked the Carnegie Foundation to recognize the heroism of Olin Miller, negro, who pulled victims of the Loe-Apt explosion from the debris.

3. Tabled a petition that council permit a tag sale July 29 to raise defense funds for Angelo Herndon, negro, convicted of being a communist. The petition was signed by the Rev. J. A. Martin, as chairman, and Mrs. B. E. Mays, as secretary.

4. Authorized A. Ten Eyck Brown, architect, to prepare plans for erection of the new municipal auditorium, and Burge & Stevens to prepare similar drawings for the police station.

5. Filed an offer by John J. Thompson to sell the Trinity and Central avenue corner to the municipality for a police station for \$63,000.

6. Added \$1,037,289 to the requests made to the federal government for national recovery funds for street improvements and resurfacing.

7. Asked \$997,864 for reconstruction of underpasses, viaducts and approaches at Peters street, North avenue and the Southern railway, Magnolia street, Edgewood avenue, Boulevard and the Georgia railway.

8. Voted to seek another \$230,000 for construction of life preservers at 16 other grade crossings in Atlanta from the same fund. Veto of the mayor was expected to be rejected.

Warm and Cloudy

Forecast for Today

Today will be almost a duplicate of Monday so far as the weather is concerned, according to predictions by Forecaster Minding, who said cloudy skies would prevail but that no rain was likely to fall. Temperatures, he said, would range between 68 and 84 degrees.

Cloudy skies Monday held the mercury down to 79 degrees for the high mark. The low reading during the morning was 68.

**SUB-ZERO WEATHER
GRIPS SOUTH BRAZIL**

RIO DE JANEIRO, July 17.—(AP)—Temperatures 10 and 12 degrees below zero were registered in Parana today, the lowest on record.

LYONS YOUTH KILLED, BOY HELD IN SLAYING

LYONS, Ga., July 17.—(AP)—Ruben Bland, about 18, was shot to death at a Cedar Crossing filling station, 15 miles south of here, today and officers arrested a youth looked at Sammy Mann, 16, in connection with the slaying.

Deputy Sheriff D. Q. Coleman said he had been informed the two youths engaged in an argument at the filling station operated by Mann's father before the slaying.

THIS YEAR - Vacation Means



WORLD'S FAIR and a COOL ROOM

In the
MORRISON TOWER

Spend your vacation in Chicago where you can enjoy the World's Fair and every outdoor sport as well. Write today for a room in the Morrison Tower.

Bright, Inviting Rooms

Home of Terrace Garden

In the Heart of the Loop

Only \$2.50 up with Bath

LEONARD HICKS, Managing Director



DRIVE UP!..We park your car. Standard rates. No other charges.

MORRISON HOTEL CHICAGO

THE SATURDAY
EVENING
POST

As it
Founded A.D.

July 22, 1933

Today
is
Tuesday

Post day

4 5 6

11 12 13

18 19 20

PERCENTAGE

BY CHARLES FRANCIS COE

Veiled in the diary of a conceited night-club crooner, the inside story of racketeering in America is disclosed. For sheer dramatic interest—for an alarmingly true picture of actual conditions—DON'T MISS IT!

HAMS ACROSS THE SEA
by Guy Gilpatric

DO YOU PLAY THE PONIES?
by Paul Gallico

Mr. Glencannon, of the Incheliff Castle, gets a French payment on account of the war debts.

A prominent New York sports editor says there are 80 honest ways of losing a horse race. The dishonest ways are unnumbered.

GET YOUR COPY
FROM ANY
NEWSDEALER
TODAY

ALSO IN THIS ISSUE

MISS SIMPSON'S RING
Robert Winsmore

ACES OF THE CAMERA
Palma Wayne

THE PLAIN GOLD CHAIN
Louise Kennedy Mabie

CONFESSIONS OF A GOLF MANIAC
by ?

THE MAID OF FRANCE... F. Britten Austin

Special College at Tifton Seeks Farm Boys and Girls

By W. H. MOBLEY.
TIFTON, Ga., July 17.—(P)—Georgia farm boys and girls now have their special college, of an entirely new kind, set up with the single purpose of teaching them to do their job better, and sending them back home to do it.

The more formal agricultural college has been merged with the other professional schools of the university proper, and the courses here have been revamped with particular regard for what the farmer himself can apply on his own farm.

Chancellor Philip Weltner, of the Georgia University system, of which the new Abraham Baldwin Agricultural College here is a part, called the school the "first of its kind to tackle fundamental problems in the terms of the actual conditions of farm life." He said it was "no school for theorists," but was intended to send young people back to the farm after a two-year course equipped "to cope with its problems with energy, intelligence, perseverance and skill."

Opening for its first term September 11, the new school will recruit its student body from the farm and prepare the students for nothing else but to go back and do a better job on the soil.

Sciences, and the theories of production and marketing will not be neglected here, but emphasis will be on actual farming, and the individual problems of the farm and community from which each student comes.

George H. King, professor of farm management and chairman of the curriculum committee, said courses would be "built around the needs, the interests, and abilities of the students rather than to try to force the students to meet the demands of a curriculum. It might be said that the students rather than the college will have a curriculum," he said.

School authorities said that in two years they hoped to turn out graduates able to:

1. Manage farm business effectively.
2. Produce and market animal products efficiently.
3. Produce and market crop products profitably.
4. Select and purchase farm equipment and supplies economically.
5. Establish and maintain a satisfactory farm home.
6. Perform appropriate economic farm mechanic activities.
7. Participate in worthy rural, civic and social activities.
8. Co-operate intelligently in economic activities.
9. Exercise constructive leadership and recognize and follow worthy leadership.
10. Cope with the health, moral and recreational problems of rural life.

The school's aims for the students are identical with those for men, except that for them the emphasis is placed on the farm home rather than the farm itself.

As a basis for study, an individual survey will be made of the farm, the home, and the community from which each student comes. Then the student will be assisted in setting up means for solving the particular problems disclosed by the survey.

Toward that end the practices of successful farmers will be studied along with the findings of experiment stations and more formal agricultural colleges.

"Since the interests and abilities of the students vary to such an extent," said King, "and since the efficiency of the various activities occurring on the farms varies with the particular farm from which the student comes, provision is made in the scheduling of classes for individual instruction. In addition to the regular classes, each student will be required to meet with each of his instructors, either individually or in small groups, for assistance relating specifically to the individual problems of the student."

"Thus all instruction given will be of such a nature that the training received will be reflected in the communities, on the farms, and in the homes of the students."

While the students are here, contact with their home farms will be maintained by extension agents of the school, who will provide them aid of much the same sort that is being given the youths in classes.

Dr. J. G. Woodruff, president of the school, said its purpose was to "give to students sufficient knowledge, skill and inspiration in two years, so that they will return to rural communities and improve agricultural and social conditions there."

Chancellor Weltner described it as situated in the midst of the territory where the great crops of the south-east are grown, in the tobacco and peanut belts of Georgia and in a district where the live stock industry is rapidly expanding.

MOULTRIE MASONS PLAN TO ENTERTAIN 2ND DISTRICT MEET

MOULTRIE, Ga., July 17.—(P)—Masons of the second Georgia district are to hold their annual convention here Wednesday in the city and entertain as guests of the Moultrie lodge.

J. F. Hatfield, of Moultrie, worshipful master of the district, will preside. Other district officers are R. L. Singletary, of Thomasville, deputy worshipful master; J. O. Smith, of Atlanta, senior warden; J. G. Garrison, of Ochoochee, junior warden; M. A. Sheppard, of Albany, senior deacon; Dr. J. G. Standifer, of Albany, junior deacon; C. B. Patterson, of Moultrie, senior steward; and W. D. Rabun, of Atlanta, junior steward.

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WAYCROSS EDUCATOR RAPS SCHOOL CONTROL

Ad Valorem Tax Reduction Also Protested at Athens P-T-A. Meet.

ATHENS, Ga., July 17.—No person occupying a high office in Georgia is earnestly working for better educational facilities, Superintendent Ralph Newton, of Waycross, told the Georgia P-T-A. Institute at the University of Georgia today.

Newton said education should be a local function, but should be maintained by the state in order that the schools may be maintained on a proper basis. "One-half of the state's wealth is untaxed," he declared.

Opposition to "retrenchment at the expense of the schools" was voiced by Mrs. R. B. Hankinson, McDonough, president of Georgia Congress of Parent-Teachers Association, Gordon Sington, of the state department of education, said the recent 1 mill reduction in the state tax rate by Governor Talmadge will be harmful to every school in the state except those in less than a dozen counties.

Other speakers today included M. Collins, state school superintendent; Mrs. W. I. Flanagan, Athens, director of the institute; M. Charles E. Roe, field secretary of National Congress of P-T-A, and Mrs. Waldo S. Rice, Athens.

Mr. R. K. Alford, secretary of the Georgia Education Association and Hugh Howell, Atlanta, chairman state democratic executive committee, will speak tomorrow.

Mrs. Hankinson said that education should teach how to live, how to preserve life, how to earn a livelihood, provide for the adult needs of the individual, provide for worthy citizenship and teach arts.

"The school must give to every child that understanding of life that helps him to recognize things bigger than himself, in which he can find a worthy and unselfish part for the world's good."

M. D. Collins, superintendent of schools, told the P-T-A. congress that well-organized parent-teacher associations in every school can bring about the assumption by the state of "educational responsibility" of all Georgia children, and lengthen school terms in the counties to compare with those in the cities.

"When Georgia counties had to build their own roads, we had good roads here and there," he said, "but since the state assumed this responsibility, we have paved trunk lines east and west, north and south, for which we are all proud. When the state assumes educational responsibility, all Georgia children, and not just those in the cities, will have good schools."

He said the local superintendent is the "W.D. of the school," and that "the attitude of the P-T-A. should always be constructive and ready to follow a professional leadership, and not to endeavor to shape the policy, plan or program of the school."

Mr. Collins said "many school buildings in Georgia today stand as monuments to the failure of the state and the parents to take the devoirs of the parent-teacher association," and added that "it would be practically impossible to measure the effect of the schools for the good of the schools of these multiple organizations."

BARNESVILLE "BLUES" LEAVE FOR CAMP

BARNESVILLE, Ga., July 17.—The Barnesville Blues, Company B, 121st infantry, Georgia national guard, entrained Sunday afternoon for their eleventh annual encampment at Camp Foster, near Jacksonville, Florida.

Historically, the Blues date back to the Civil War, and have contributed many trained officers to the regular army. In 1923 they were reorganized, and since that time have maintained their high standard of excellence.

Captain Homer Sappington is in command of the company, and is assisted by First Lieutenant Paul Jackson, Second Lieutenant W. H. McDox, First Sergeant Ralph Bush, Sergeants Emory Brady, Thornton Burns, Pierce Colquitt, Rex Giles, William R. Sappington, Joe H. Sappington, Lamar Smith, Corporals John Collier, Louis Collier, John Howell, James Milner, Homer Osborne, Albert S. Riviere and George Sullivan. First-class privates are Julius Abbott, Herbert E. Brown, Jack Burns, Calvin Bush, Charles G. Colquitt, John L. Crowder, Edmund Dumas, Sidney Faver, Harold Jones, Ernest Milner, Marion Ruffin, Harry Silver, Privates, William Askin, Jack Boyt, Willis Britt, Harold Bush, James Bush, James Butler, Melvin Buffington, Mark Carriker, Clarence Crews, Leroy Dorrough, Trumie Elliott, Sheldon Fife, Tom Galloway, James C. Garland, William G. Garland, J. Gunn, Pierce Hammond, John W. Jackson, Charles Jones, William Ledbetter, Eugene Martin, George Martin, Paul Matthews, Arthur P. Miller, Lewis Miller, Paul W. Miller, Marion Owen, George Pippin, Troy Potts, Clarence Suggs, James Waller, James Waldrop, Leon Weathers, James White, William B. Williams, Raymond Zellner.

SUMTER COUNTY FARMER KILLS WIFE AND SELF

AMERICUS, Ga., July 17.—(P)—Sheriff W. G. McArthur, of Sumter county, said today T. N. Hendricks, 55-year-old farmer, shot and killed his wife, wounded his 25-year-old son, William, and then took his own life as officers approached his house.

A coroner's jury returned a verdict of murder and suicide.

Another son, Reese, about 20, narrowly escaped as his father fired at him as he fled from the house. Two small daughters went to the home of a neighbor.

William Hendricks was struck by a charge from his father's shotgun as he ran from the house. His condition was reported serious.

State Deaths And Funerals

A. B. WALKER.
BLACKSHEAR, Ga., July 17.—While in his corn field, A. B. Walker, widely-known farmer, dropped dead here at noon today. He had been suffering from high blood pressure, members of his family said. An inquest was to be held late today.

JESSE MERCER JACKSON.
WINDER, Ga., July 17.—Jesse Mercer Jackson, life-long resident and one of the best-known citizens of Winder, died this morning at his home after an illness of several weeks. He is survived by six children, three sons and three daughters: Mrs. W. E. Henry and Guy P. Jackson, of Orlando, Fla.; J. E. Jackson, of Jacksonville, Fla.; Mrs. Sarah Williamson and Mrs. Grace Nowell, of Winder, and seven grandchildren.

The funeral will be held in the Winder Christian church at 4 o'clock Tuesday, July 18, with the pastor, Rev. John H. Wood, officiating. Interment will be in the cemetery at Christian chapel, near Winder.

Georgia News Told in Brief

Port News.
SAVANNAH, Ga., July 17.—Arrived: City of St. Louis, Boston via New York; Allegheny, Baltimore, and sailed for Jacksonville.
Sailed: City of Savannah, Boston via New York; Wildwood, Jacksonville; Peter Maersk (Danish), Far East; Clydebank (British), New Orleans.

Redwine Reunion.
GAINESVILLE, Ga., July 17.—Hon. William G. McRae, of Atlanta, will make the principal address at the Redwine reunion on Saturday, August 5, it was announced today by Ewell Hope, president of the reunion association.

Reduce Cotton in Hall.
GAINESVILLE, Ga., July 17.—Farmers of Hall county will receive \$22,000 for the reduction of their cotton crop, it was announced today by H. Y. Cook, county agent. Farmers have already plowed up over 4,000 acres of the staple.

Rail Head Confers.
SAVANNAH, Ga., July 17.—(P)—Eugene C. Bagwell, general manager of the Seaboard Air Line railway, arrived here today for a conference with railroad officials. It was understood he conferred with labor union officials regarding the economy plan of the Seaboard which resulted in the release of employees of the road at Jacksonville and Norfolk. He said freight traffic of the Seaboard had improved considerably.

RITES AT GAINESVILLE FOR SAVANNAH EDITOR

GAINESVILLE, Ga., July 17.—(P)—Daniel G. Bickers, editor of the Savannah Morning News, was buried here this afternoon, following funeral services held at the home of his mother, Mrs. G. R. Bickers. Mr. Bickers died Sunday in Savannah. He had been ill several months.

The pallbearers were Hayne Palmour, J. H. Hosh, W. C. Ham, Edw. Dozier, H. M. Newman and C. B. Stovall. Honorary pallbearers were A. S. Hardy, editor of the Gainesville News; A. F. Dean, editor of the Gainesville Eagle; W. H. Craig, former editor of The Eagle; Dr. H. J. Pierce Jr., J. C. Pruitt, F. D. Estes, C. L. Newton, W. L. Logan and J. P. Miller, managing editor of the Savannah Morning News. Mr. Miller accompanied the body to Gainesville.

Services were conducted by the Rev. Samuel McP. Glasgow, pastor of the Independent Presbyterian church, of Savannah, of which Mr. Bickers was a member and an officer.

Dr. Acree, pastor of the First Methodist church here, of which Mr. Bickers' mother is a member, and Dr. Leavell, pastor of the Gainesville Baptist church, assisted in the service.

Mr. Bickers had been in newspaper work since his youth. All his professional career had been in Georgia on the staffs of newspapers in Atlanta, Fort Valley, Athens, Macon and Savannah. He had been editor of The Morning News since the death of Walter Roy Neal in 1931. Previously he had been with the paper as associate editor from August, 1913.

He is survived by the widow, one son, Charles D. Bickers, two daughters, Mrs. Thomas A. Witcher, and Miss Marjorie Bickers, of Savannah; his mother, two brothers and a sister.

GA. MAN PROTESTS BROTHER'S DEATH

Negligence Charged to State Hospital Attendant by A. R. Riley.

MILLEDGEVILLE, Ga., July 17.—Governmental investigation of the Milledgeville State hospital, formerly state sanitarium, will be demanded, according to A. R. Riley, of Stevens Pottery, brother, and other relatives, of Lonnie Riley, who, the family contends, was killed by an attendant while a patient at the institution on December 23, last.

The Baldwin county grand jury last week returned a no bill in the case of L. P. Anderson, who was the attendant alleged to be responsible for Riley's death. A. R. Riley stated that the grand jury failed to indict because of the inability to get witnesses to the slaying of his brother other than fellow patients. He said he would ask that the state board of control investigate this and other alleged irregularities at the hospital and that if a full and satisfactory investigation was not made immediately he would urge Governor Talmadge to order an inquiry.

The alleged offense was reported to Superintendent Swint soon after his brother's death, Riley said, and added that no action was taken.

STATE OFFERS REWARD FORMARIETTA FUGITIVES

MARIETTA, Ga., July 17.—Reward for the capture of three prisoners who escaped from the Marietta chain gang July 6 and later kidnapped two men at different stages of their getaway, was materially increased today when Governor Talmadge authorized E. M. Legg, chief of police, to offer \$100 for each man captured. The same amount has been offered by the county.

The men sought are Lester Tripp, 20; Leo McIntosh, 25, and Paul Jones, 19, colored. After they escaped they abducted a mail carrier at Crawfordville and kept him prisoner several hours, and later at Dallas they kidnapped a traveling salesman, only to release him.

CLARKESVILLE YOUTH KILLED BY TRAIN

CORNELIA, Ga., July 17.—(P)—Roy Foster, 22, of Clarkesville, Ga., a civilian conservation corps worker, was killed near here yesterday when struck by a Southern Railway freight train.

Cecil McConnell, a companion of Foster, reported the two were on their way to camp and sat down on the tracks to rest. He said they fell asleep and that he was awakened just in time to roll from in front of the train.

Foster, he said, apparently was struck as he slept.

PEACH SHIPMENTS TOTAL 3,500 CARS

MACON, Ga., July 17.—(P)—This is Georgia's biggest peach week. The Elberta shipments will be at their peak by Wednesday, it is expected, and from then to the close of the season the daily shipments will begin to dwindle. The crop is now moving to northern, eastern, midwest and western markets in trainloads.

A total of 3,500 cars of peaches had been shipped from Georgia up to today, it was estimated. About 2,500 cars of Elberta are yet to be shipped, the Georgia Peach Growers' Exchange said.

MITES IN NEWNAN FOR MRS. F. S. AMIS

NEWNAN, Ga., July 17.—(P)—Mrs. Fannie Stinson Amis, 80, a resident of this section for many years, who died yesterday morning at Newberry, S. C., was to have been buried at Oak Hill cemetery here today.

Mrs. Amis was visiting her son, T. B. Amis, former Furman University football coach, at the time of her death. She was the widow of the late Rev. Frank J. Amis. Funeral services were to be conducted at the Baptist church by the Rev. F. B. King.

Mrs. Amis lived in the country near Newnan.

She is survived by four sons: C. M. and W. H. Amis, of Newnan; Dr. Frank Amis, of Haganville, Ga., and T. B. Amis; and by two daughters, Mrs. Leon Potts, of Newnan, and Mrs. D. L. Stovall, of Atlanta.

NEWNAN CITIZENS MEMORIALIZE TWO

NEWNAN, Ga., July 17.—The Newnan city court paused today and held fitting services to commemorate and memorialize the lives of two distinguished lawyers of Coweta county, W. C. Wright, former representative of the fourth congressional district, and W. G. Post.

Resolutions were adopted by the bar and tributes to the memory of the two men were expressed by those present. Judge W. L. Stallings presided, and more than 500 persons attended the memorial services. Judge Frank Loftin, of Heard county; Willis Smith, of Carroll county; H. A. Hall, A. H. Freeman, R. O. Jones, Garland M. Jones and Ellis Arnold, speaker pro tem, of the last house of representatives, paid tribute to the memory of Mr. Wright, who served the fourth Georgia district for 16 years in congress, and Mr. Post, who was president of the Newnan board of education for many years.

SUPERIOR COURT CONVENES IN HALL

GAINESVILLE, Ga., July 17.—Hall superior court convened here Monday morning with Judge Ben P. Gaillard in charge.

Outstanding on the civil suits roster is the case of the sister of Mrs. A. A. Humphrey, whose husband pleaded guilty to murdering his wife several months ago and received a life sentence, suing to secure property of her father said to have been bequeathed to Humphrey's lawyers after the sentence. Mrs. Winnie Deaton, the sister, claims that she is the heir of the deceased sister.

Charges of murder will be brought before the grand jury in the following cases: Oscar Long, in the killing of Andrew Patton, former county deputy sheriff, of Lula; Hoyt McDonald, charged with shooting and killing Wilson; James Johnson, colored, charged with slaying Harold Strickland, local youth, on July 4, when the truck that Johnson was driving overturned and fell on the child; Ed Clark, of near Gillsville, charged with stabbing Ed Buffington, colored; and Clark Shelding, charged with fatally stabbing Rafe Lyle.

MADAM MINGY, PALMIST

Give advice on all affairs of life—such as love, marriage and business—specialization of all Special 50c Readings Satisfaction guaranteed. 222 McDonough Bldg. (Take Federal Prison car to end of line. Look for sign.) Private rooms for white and colored. Reading daily and Sunday 9 A. M. to 9 P. M.

J. M. HUGHES ELECTED GA. SECRETARIES HEAD

ELBERTON, Ga., July 17.—(P)—Commercial Secretaries of Georgia will be headed by J. M. Hughes, of Cairo, for the coming year.

Hughes was elected at the closing session of the organization's convention here Saturday. John L. Morris, of Macon, was elected vice president, and Walter Pike, of Columbus, secretary-treasurer.

Savannah was selected as the next convention city, the date to be chosen later.

CARROLLTON MANFACES TRIAL IN CHILD DEATH

CARROLLTON, Ga., July 17.—J. C. Hinson, who was driver of the automobile that ran down and killed little Lou Neil Camp, age 8, last May 8, was bound over to the Carroll superior court today for trial on charges of involuntary manslaughter. Bond was set at \$1,000. Hinson probably will be tried at the October term.

IN NEW YORK ... AND OF IT

Staying at the St. Regis is living in New York, and not merely looking on from the outside. Cool, quiet, comfortable ... ten steps from theatres, shops and Radio City ... crowned by that delightful Urban decorated Roof. New rates: Single rooms, \$4, \$5, \$6. Double rooms, \$7, \$8. Parlor, bedroom and bath, \$10 to \$20. Menu prices entirely revised.

HOTEL ST. REGIS FIFTH AVENUE NEW YORK

Prompt Pain Relief — BECAUSE —

ST. JOSEPH ASPIRIN IS ALWAYS FRESH AND FULLY EFFECTIVE. WORLD'S LARGEST SELLER AT 10c.

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ASK FOR IT BY NAME

St. Joseph GENUINE PURE ASPIRIN

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The First National recognizes that a

bank is a public service institution.

Its staff of officers and employees are

trained to handle your banking transactions with dispatch and courtesy.

The business of this big, strong,

friendly, national bank is founded

on the rendering of interested and

helpful service to our customers and

friends. We welcome your visits to

the bank, and are pleased to place

our facilities at your disposal.

The FIRST NATIONAL BANK of Atlanta

"SERVING THE SOUTH FOR MORE THAN TWO THIRDS OF A CENTURY"



SOUND LOANS make "SAFE" Banks

WHEN you and I deposit money in a bank, our primary desire is that the money shall be available when we need it.

The intelligently managed bank must always keep that in mind.

There can never be a middle ground for bank loan operations. Set a bank down in any community in the country and its commercial operations must always be conducted on the same basis. There are no arbitrary rules for special cities.

Commercial bank loans are intended to meet seasonal demands, raw material purchasing, special labor needs, and like circumstances which create earning capacity that will enable the borrowing organization to discharge the obligations it contracts.

The borrowing organization must be able to prove to the bank that it can justify this temporary credit accommodation or that it has substantial collateral to secure the loan.

Show me the bank which is not interested in financial statements—show me the bank which makes capital loans, or loans based on real estate or fixed assets alone; show me the bank where loans run on through the years, and I will show you the bank where your money and mine will not always be available when we need it.

The MAN-ON-THE-STREET

THE CITIZENS & SOUTHERN NATIONAL BANK

No Account Too Large... None Too Small

This is Number 47 in a series of visits by "The Man-on-the-Street"

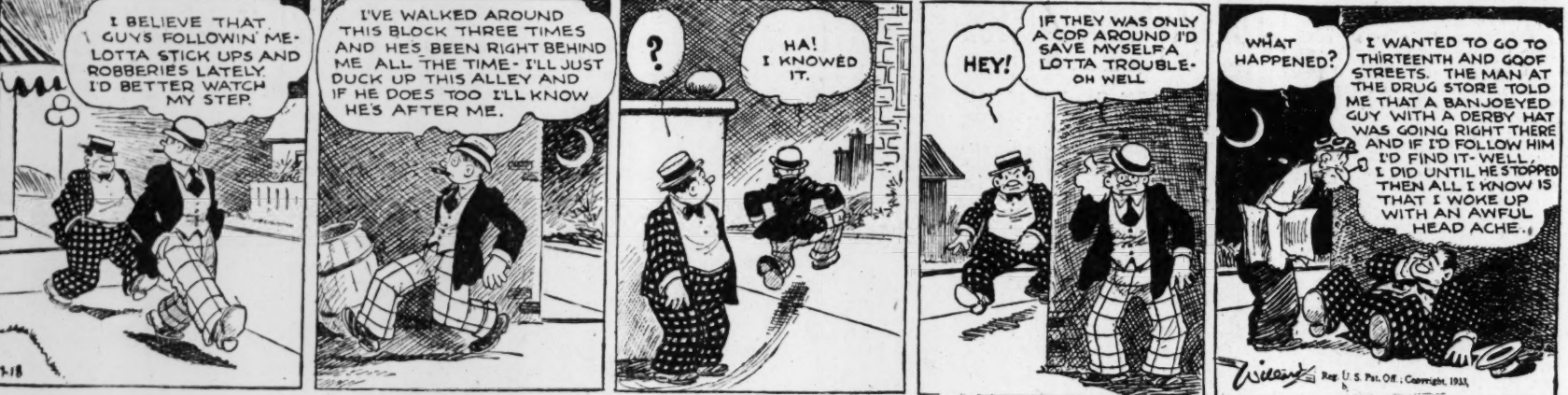
THE GUMPS—PAVING THE WAY



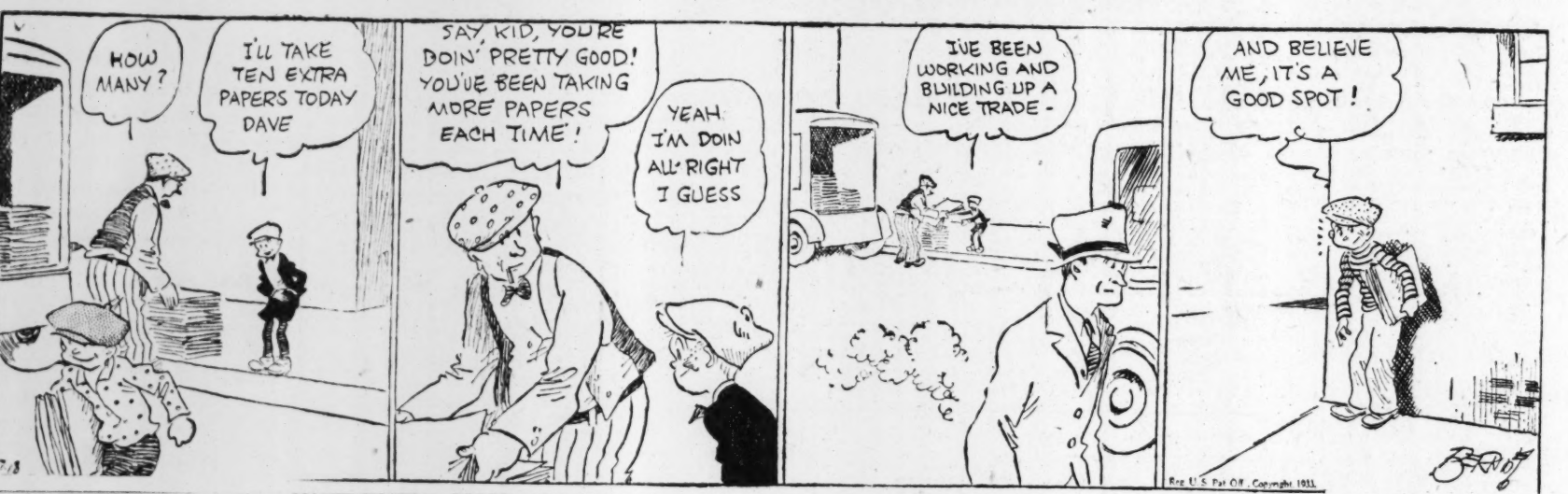
LITTLE ORPHAN ANNIE—AUTOBIOGRAPHY



MOON MULLINS—THE STRANGER GETS THE LAY OF THE LAND



SMITTY—THE EAVESDROPPER



GASOLINE ALLEY—HOUSEMAID'S NEED



WINNIE WINKLE, THE BREADWINNER—HERE, THERE AND EVERYWHERE



PUPPY LOVE

By ALMA, SIOUX SCARBERRY

WHAT HAS GONE BEFORE.

When Mary Sawyer, at 18, leaves her Millstream, Va., home to learn dress design in Hollywood, she meets Freckle, a movie extra, and goes to live with him. Freckle takes her to a charity fair at the beautiful estate of Curt Little, millionaire movie producer, who recognizes her as the daughter of the man who stole his wife years before in Virginia. He determines to use Mary as the instrument of revenge and cultivates her friendship. The day after Mary meets Curt, who as 20 is prematurely gray but handsome, they are at the Cinema Club when Tom Smith shows up at Freckle's apartment and announces he is Mary's fiancé. Tom has made the fortune in Virginia. When Mary returns at 3 o'clock in the morning, she is surprised to find Freckle in bed with her. After a scene, saying Mary can reach him at his "Y," but saying he has a surprise for her. She accepts, hoping it is the job with a designer he has mentioned. When Tommy learns Mary has stood him up, he tells Freckle he is through with her. Curt's surprise is to send her to Madame Claude Dumas, famous couturier, who delights her by engaging her as a model. Even Mary is surprised because of her size, but Madame Dumas explains that several of Little's movie stars are petite and she needs a model like Mary to show them her gowns. What she does not tell Mary is that Curt Little is to pay her salary. NOW GO ON WITH THE STORY.

INSTALLMENT XII.

Dumas was certain she had never seen such gratitude nor such relief as she saw in the shining face of Mary Sawyer. She had expected quite a different type of girl when Curt Little had called to see her the afternoon before.

When millionaires took such an interest in girls in Hollywood they were usually just clothes-horses—girls with a hard sort of glittering beauty—and no brains. Not enthusiastic children with real talent. She decided to question Mary a bit about Curt Little and his interest in her. It was difficult when Mary was standing there almost in tears of happiness, worshipfully thanking her for the chance to be a model in her shop.

"Perhaps you would like a cigarette before you go," she smiled engagingly and handed a long black box of gold-tipped cigarettes to Mary.

"Oh—thank you, no," Mary said confusedly. "I'm sorry—but I don't smoke. I—I just never have."

Such innocence! And in Hollywood, Dumas hastened to put Mary at ease.

"Just as well! You'll keep your looks a lot longer. Mr. Little—he is an old friend of my family, perhaps?"

"Oh, no. But he seems like an old friend of mine. I had never seen him in my life until a week ago. Isn't it sweet of him to bother about finding me a job? I don't know how I'll ever be able to thank him."

Dumas was more than ever puzzled. Curt Little had been in Hollywood five years. And he was notorious for his indifference to women. He seemed to never have an engaging alliance. He certainly didn't seem like the sort of man who would make a play for a mere child like Mary Sawyer.

Well! After all it was none of her business why the millionaire promoter would go to such lengths to help a little southern girl young enough to be his daughter. She needed financial backing and Curt Little had promised it to her.

Times were hard. All that was expected of give Mary employment and keep her eyes and ears open. Fair enough. She wasn't interested in being guardian of the child's morals, but her reason was his own business.

Mary left the establishment of Cissie Dumas, her head in the clouds—treading air, lost in the dream of a future filled with brilliant success—and all the lovely gowns and hats and wraps her fashion-minded little heart had ever craved.

But what would she have thought if she had known she was neither the size nor the type to model for the great Dumas? And that Curt Little himself was to pay her salary.

When the alarm went off the next morning Mary sat up with a start. The biggest day of her life. Her first day as a model.

But suddenly she was struck with horror. She opened her mouth to say good-morning to Freckle and discovered her throat was so hoarse she could hardly speak. Another attack of tonsillitis? She'd had it before and felt sure that must be her trouble.

"Oh!" she gasped, turning pale with premonition. "My throat is so raw. How terrible! Freckle, can you imagine such luck? I know I'm getting tonsillitis."

Freckle was out of bed with a bound.

"Maybe it's just a little morning rawness. I've had it. Wait, I'll fix some hot salt water for you." She was all sympathy.

Mary sat up shakily. Her head was hot and she felt all in. She summoned all her courage and stood on her feet.

"I can't get sick! Maybe Madame Dumas would get someone else to take my place."

"Don't go crossing bridges, darling. If you get under the weather for a day or two Curt Little won't let you lose your job. He'll fix it up so Dumas will wait and not put anyone in your place."

That encouraged Mary. She didn't feel quite so frightened. But she squared her little chin and determined not to be ill. Full salt water soothed her throat a little. But she couldn't eat a bite of breakfast.

Freckle helped her into the same black and white ensemble she had worn the day before and sent her off with an encouraging pat on the shoulder:

"If you feel as good as you look, you couldn't ask for more. No long Gorgeous."

Mary smiled feebly. But her heart was heavy with foreboding. Usually she got a high fever with a sore throat, and was in bed for three or four days.

The five blocks to the Dumas establishment seemed five miles. She arrived feeling faint and weak, with a strong desire to cry. The same girl who had greeted her the day before led her back to a fitting room where Madame Dumas stood assigning costumes to two stunning models, a redhead and a blonde. Both were so tall in Mary's eyes. She was too ill to notice their surprised looks when Dumas turned to her.

"Good morning, Miss Sawyer. This is the new model, girls. Gwen and Claire, this is Mary. You will be called by your first name here."

Mary forced a smile.

"How do you feel?"

The sounds that came from her throat were feeble, hoarse rasps. Dumas looked astonished.

"You are ill?"

Mary said feebly. "I'll be all right."

Madame put her hand to Mary's head.

"You poor child! Your head is burning. I'll send you home in a taxi—at once."

"Oh—" Mary felt tears in her eyes. "Please don't bother. I—I think I'll be all right."

"Never," Dumas shook her head emphatically. "We really don't need you for a few days. Don't you worry about it, Mary. Business is very slack. You must take care of yourself."

As she talked she took Mary's arm and led her, chilling and frightened, to the door.

"Rene, tell Gaston to put this poor child into a taxi. She is ill."

"You're so kind," Mary's eyes filled with grateful tears. "I'm a little bit sick. But I'll be all right in a day or two. I've had these attacks before."

"You are not to worry," Dumas said kindly. "And let me know tomorrow how you feel. I shall be worried."

Dumas watched through the window until Gaston, the doorman, found Mary a cab. Then she waved to her and went back to work. Gwen and Claire, she knew had been talking about Mary for they stopped suddenly when she entered the room. She knew she must offer some explanation.

"You are wondering why Dumas suddenly decides to permit a midge to model for her—yes?"

Ci shrugged volumes.

"That is the girl Curt Little came to see you about?"

"She is his—protege, yes," Dumas said with a wise little French shrug. "So!" Gwen smiled, cat-like, and fluffed her blonde hair with dainty fingers, "that's what she is—a protege."

Dumas shook her head swiftly. "I don't understand it myself. But I'm sure it is not what you think. Miss Sawyer doesn't even smoke. She seems quite unsophisticated, an innocent little southern girl from a small town in the states."

"So'm I," Claire laughed loudly and stepped into a stunning negligee of green lace. "Just a little country girl trying to get along. And, how I could get along if I had her backing. Curt Little! When?"

Dumas frowned.

"You are not to hint to Mary—either of you—that there is the slightest thing wrong. She sees nothing unusual in my employing a girl her size. Both of you are to treat her as one of you—and say nothing. Do you understand?"

"Sho, sho," Gwen replied fresh. "Don't we know which side of our bread has the jam on. As far as I'm concerned she is six feet tall and the Queen of Spain."

"Me too," Claire winked solemnly. Madame Dumas paid the highest wages in Hollywood. And jobs were scarce. She knew she didn't need to worry in so far as Claire and Gwen were concerned. They weren't fools.

When Mary struggled up the steps and into the apartment she was bitterly disappointed to find that Freckle was not there. But she found a note on the mantle.

"Working on a picture. Hurry! Have to dash. Back when I get back." Feverishly she took her clothes off and lay in bed. For an hour she rolled and tossed, her throat hurting worse and worse. She had never been alone before. It was dreadful being alone when you were ill. She didn't even know a doctor to call.

"Oh, if Tommy were only there. But Tommy was mad—and he'd probably never see him again. Poor Tommy. How could she have been so mean to him? The only person in Hollywood who cared whether she lived or died. Slowly another hour dragged by. And as Mary became hoarser and hoarser—and her throat so hot and dry it seemed she would burn up, her desire to see Tommy grew so intense that tears of loneliness rolled down her flushed cheeks. When she felt she would starve she no longer, she picked up the phone and gave the number of the "X."

She was sure that if he were not in she would die.

Tommy was in. And when he heard her voice, a whisper of agony, his heart leaped, first with joy that Mary needed him—then with fear.

"I'll be right over, honey. Don't you worry."

He hunged the receiver and ran from the room.

Fortunately—for once, his car didn't balk. In less than 10 minutes he burst into the apartment. When Mary saw him she held up weak, hungry arms and put them around his neck. Tommy crushed her to him.

"Tommy, Tommy," she began to sob brokenly. "So sick. I've been mean Tommy—"

Tommy blinked back the tears of relief that he felt stinging his eyes.

Continued Tomorrow.

Aunt Het



"Dick ain't got no chance. Any man is a born failure if he's always gettin' mad because folks don't treat his children right."

(Copyright, 1933, for The Constitution)

JUST NUTS



IT'S TWO O'CLOCK—TWO O'CLOCK—AND I HEAR SOUNDS AS THOUGH SOME ONE IS COMING UP THE STAIRS! IT'LL BE ME!

Today's Cross Word Puzzle

ACROSS

- 1 Fall back.
- 7 Photograph device.
- 13 Rescinds.
- 14 Those who bring into a row.
- 16 Distinguished.
- 17 Death.
- 18 Takes the part.
- 19 Lubricated.
- 20 Customs.
- 21 French revolutionaries.
- 26 Take food.
- 27 Chess pieces.
- 28 Conducts affairs.
- 30 A wilderness.
- 31 A frith.
- 33 A literary section.
- 35 Scratch; obs.
- 36 Salutation.
- 37 Sea soldiers.
- 41 Searched thoroughly.
- 45 Scandinavian masculine name.
- 46 Fish or turtle.
- 48 Prior to.
- 49 Witches.
- 51 Parts of a vessel's rigging.

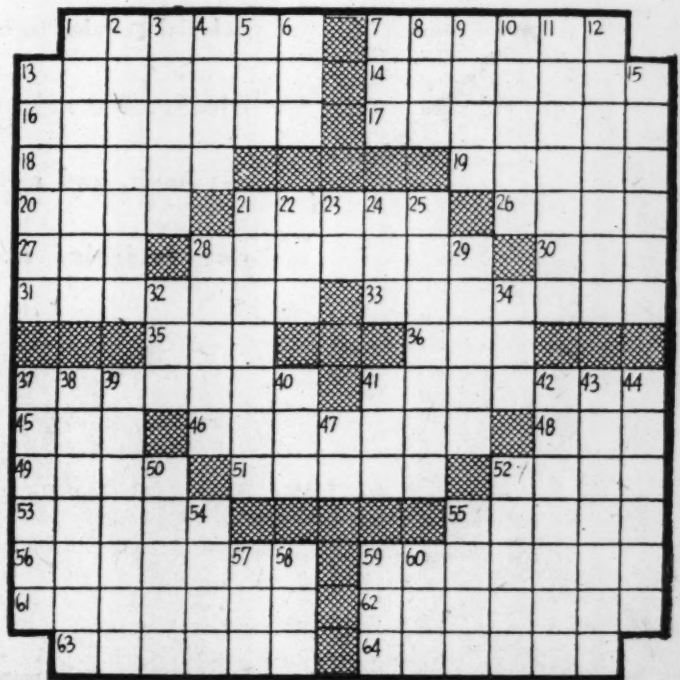
DOWN

- 2 A grove.
- 3 Subside.
- 5 Gradation of light.
- 6 Parts of the mouth.
- 8 New England poet and philosopher.
- 9 Constituent part.
- 10 Heedance positively.
- 12 Crudest.
- 15 Surrounders by deed.
- 16 Obvious.
- 17 Geometrical figures.
- 18 Pieces out.
- 19 Lair.
- 20 Superlative suffix.
- 21 Well-bred fellow.
- 22 Malt beverage.
- 23 The story of Vergil's hero.
- 24 Convert into money.
- 25 Chemical element.
- 26 Again.
- 27 Quail.
- 28 Small, weasel-like animals.
- 22 Some, indefinitely.
- 23 Egyptian god.
- 24 Turkish commander.
- 25 Arrangements of cards in bridge.
- 26 Conduits.
- 27 Flavor.
- 28 Canton in Switzerland.
- 29 Rumanian money unit.
- 30 County in Arizona.
- 31 Southern state.
- 32 Feasts royally.
- 33 Held a session.
- 34 Secret agent.
- 35 Narrates.
- 36 A caustic.
- 37 Father; colloq.
- 38 Moves.
- 39 Dishonor.
- 40 Believe.
- 41 Put to death.
- 42 Negative particle.
- 43 Half explosive; abbr.
- 44 By means of.
- 45 Wing.

SECKATARY HAWKINS

Half of the Trade-Mark

By Robert Franc Schulkers



Dinner-Dance Assembles Throng At East Lake Country Club

The East Lake Country Club was the scene of a brilliant dinner-dance Saturday evening, assembling a large group of members and their friends. Bob Carpenter entertained Miss Mildred Moon, Miss Shirley Kins, Miss Sally Pendergast, Grand Rapids, Mich.; J. B. Hennard, W. J. Carlisle, Chicago, Ill.; C. B. Ward, Jacksonville, Fla.

Miss Marjorie Caraballo, Miss Frances Morton, Miss Lois Uhlmann, Miss Dorothy Ewing, Miss Rena Candler, Jack Hancock, Berrian Moore, Bob Candler, William Chambers and John H. Mullins formed a congenial party. Miss Rosa Tobias, Charleston, S. C.; Miss Ruth Moore, Miss Margaret Erwin, Thomas Tobias, Charleston, S. C.; J. D. Hogan, Savannah, Ga.; C. M. Bowles, Tampa, Fla.; H. E. Williams, and M. D. Hopkins dined together. Miss Helen Taylor and L. R. Whiddy were guests of J. J. Doran, Mrs. Travis Parkinson, Birmingham, Ala.; Miss Louise Hall, Tom Wilson, J. M. Hartson and H. V. Herndon were together.

Mr. and Mrs. Burns Brooks, Mr. and Mrs. Harry A. Pritchard and Mr. and Mrs. Melvin R. Jones dined together. Mrs. M. S. Harrower, Mr. and Mrs. Howard Stowell, Charles R. E. Jones, Mr. and Mrs. Angus Peterson formed a party. H. H. Dobbin entertained for Miss Nell Strong, Miss Catherine Stevens, Jacksonville, Fla., and Joe Stevens, of Jacksonville, Fla.; Miss Mary Jones, Miss Martha Smith, Miss Allene Grasse, Miss Kathryn Rodenheimer, J. W. Alexander, Bill Fuller, A. Waldo Jones and Clarence Brown formed a congenial party.

Mrs. Anna Lee Wheatley, Dr. and Mrs. Pat Jones, Mr. and Mrs. Robert Ingram were guests of Mr. and Mrs. A. M. Chandler. Mrs. Mae Lester of New York; Thomas and Donald Healy of New York, dined with Mr. and Mrs. Joseph Shelton. Miss Betty Cole, Javi Burt and Mr. and Mrs. Perry Crawford were together. Miss Louise Denman, Miss Sally Hearn, Miss Jean Egan, Miss Naomi Turner, Shelton Hearn, N. F. Lamar were the guests of Dr. S. C. Outlaw. Charlie Yates entertained Miss Rosemary Townley, Miss Ruth Hunsicker, Miss Virginia Greene, Charlie Walcott and George Harris.

Miss Dorothy Woodward, Miss Mimi Fleming, Tom Sloan and Frank Player dined together. Miss Joyce Bragg, Miss Elizabeth Allen, Johnnie Swann and Francis Wilkerson formed a party. Mr. and Mrs. J. C. Calhoun had as their guests Miss Alice West, Miss Katherine Smith, A. B. Chew, of Daytona Beach, Fla.

Others present were Mr. and Mrs. L. S. Costley, C. R. Ponder, Mr. and Mrs. J. M. Oliver, Mr. and Mrs. A. A. Wheatley, Mr. and Mrs. John F. Thompson, Mr. and Mrs. George Beattie, Miss Dorothy Roberts, Bruce Morgan, William Price, O. H. Jones, Miss Carol Allen, Miss Louise Davis, E. A. Martin, Athens, Ga.; Sam Jones, Miss Elizabeth Cowart, Miss Helen Tanner, W. E. Conway, Miss Betty Fugitt, Mr. and Mrs. Burns Brooks, Mr. and Mrs. Harry A. Pritchard and Mr. and Mrs. Melvin R. Jones dined together. Mrs. M. S. Harrower, Mr. and Mrs. Howard Stowell, Charles R. E. Jones, Mr. and Mrs. Angus Peterson formed a party. H. H. Dobbin entertained for Miss Nell Strong, Miss Catherine Stevens, Jacksonville, Fla., and Joe Stevens, of Jacksonville, Fla.; Miss Mary Jones, Miss Martha Smith, Miss Allene Grasse, Miss Kathryn Rodenheimer, J. W. Alexander, Bill Fuller, A. Waldo Jones and Clarence Brown formed a congenial party.

Judge Nisley's by quality—not by price

A Bargain Price that will probably never again be so low!

First Clearance Sale

in the history of the Nisley stores!

SALE REASON:

Nisley Autumn styles made in our factories will be again improved in quality. This clearance—the first in our history—is to make room for the improved in quality shoes. In spite of very large price increases in leather and other materials we quote the lowest price ever offered in our 68 stores.

Good Selection
Beige Styles!

Included at Sale Price:

Entire stocks remaining of beige and reptile styles as well as many other broken lines such as all sandals.

Not at Sale Price
Nurses shoes and our Arch Comfort styles not included in sale.

Service or
Chiffon Hose

59c

2 pairs \$1.10
Every maker of hose is rapidly raising price of hose because of raw silk advance. Buy your supply now.

Nisley
Beautiful Shoes
in the exact size you require

68 WHITEHALL STREET, S. W.

Mail Orders Filled Promptly when accompanied by purchase price and 15c postage



Atlanta's Finest
Apartment Building!

Suites of two or three bedrooms and one or two baths, living room, hall, kitchen and butler's pantry... so arranged that each apartment is absolutely private with a private elevator serving two suites to a floor. Conveniently located in one of Atlanta's most desirable residential sections. Maintained and serviced by the owner. Rates have been adjusted to present-day economic conditions.

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"Apartments of Distinction"
1050 Ponce de Leon, N.E. 6280

SOCIETY EVENTS

TUESDAY, JULY 18.

Miss Helen Candler will entertain at tea honoring Misses Marjorie Caraballo, Frances Morton and Lois Uhlmann.

Miss Agnes Marchman will be hostess at luncheon at Davison-Paxon's tea room, honoring the members of the Four O'Clocks Club.

The soiree musicale of the Institut Français will be given at the home of Mr. and Mrs. Charles Lorrains.

The Maccabees will present a pageant, "America the Beautiful," at 8 o'clock this evening at the Wren's Nest, 1050 Gordon street, West End.

Decatur Chapter No. 148, O. E. S., will celebrate its 15th birthday anniversary this evening.

Miss Rosemary Townley entertains at luncheon honoring Miss Rena Candler and her guests, Miss Frances Morton, of Chicago, and Miss Marjorie Caraballo, of Tampa, Fla.

Miss Betty Bebb, Chicago, Ill.; Miss Lydia Vinson, Charles Miller, Harry Moore, Chicago, Ill.; Miss Marie Maudlin, Park Willsingham, Mr. and Mrs. E. L. Thompson, Miss Dorothy White, Wenworth Taylor Jr., Miss Dot Brooks, Miss Mary Collier, Tom Fickett, Bert Griffith, Richmond, Va.; Miss Evelyn Durham, W. L. Austin Jr., Mr. and Mrs. George S. Fox, Miss Harriette Oliver, E. T. McDaniel, Mr. and Mrs. William E. Kidd, Mr. and Mrs. J. E. M. Mitchell, Mr. and Mrs. D. R. Paige, Mr. and Mrs. F. Paige, New York; E. E. Lyon, Miss Eleanor Williams, Miss Harriette Noyes, Milton Hall, Mr. and Mrs. Martin Johnson, Miss Martha Beach, J. P. Latimer, L. B. Huson, John Mangel, Paul Edmondson, Miss Louise Key, A. R. Wofford, Miss Mae Chastain, E. S. Grant, Miss Frances Cassels, Miss Dorothy Cassels, Russell S. Grove, Fred Stevens Jr., Miss Gladys Henderson, Evans Shuff, Mr. and Mrs. Franklin O. Gibbs, Mrs. W. C. Harris, C. M. Barnes, Akron, Ohio; Mr. and Mrs. H. B. Kirkpatrick, Miss Bess Winburn, Charlotte, N. C.; E. P. Moore, Mr. and Mrs. O. W. Miller, W. Harry Vaughan, Mueggy Smith, Dr. and Mrs. R. H. McClung, Mr. and Mrs. C. P. Duncan, Mr. and Mrs. Thomas R. Robertson, Mr. and Mrs. Ernest B. Mason, Art Heaphy, of Boston, Mass.; Ned Donovan, of Boston, and W. Burton Smith.

Sumpter-Fomby Rites.

Of interest to a wide circle of friends is the announcement made today by Mr. and Mrs. W. F. Sumpter of the marriage of their daughter, Clara Elizabeth, to Leland Penn Fomby, of Palmetto and Atlanta. The ceremony was solemnized at the parsonage of St. John's Methodist church with the Rev. E. C. Wilson, pastor, reading the marriage service in the presence of relatives and close friends. Immediately following the ceremony the bride and bridegroom left for a wedding trip by motor through the north Georgia mountains. Upon their return they will be at home with the bride's parents, Mr. and Mrs. Sumpter, in Decatur.

Styles by Annette



830

A DREAM OF A "NIGHTIE."

It's exquisitely beautiful in white crepe silk with ecru Alencon lace, white organdie ruffles finishing the armholes and tie belt of blue satin ribbon as the original French model. If you prefer to be Victorian with puffed sleeves, the pattern includes same as in the miniature view. It can also be made with a tailored short set-in sleeve.

Style No. 830 is designed for sizes 14, 16, 18, 20 years, 34, 36, 38 and 40 inches bust.

It's so simple to make it and its lines are exceptionally slimming. Cotton voile prints are enticingly lovely to fashion it—and cost so little. Size 16 requires 3 1/2 yards 39-inch with 2 1/4 yards ribbon.

Our large fashion magazine is 48 pages. In addition to new pattern styles for women and children, it contains valuable beauty articles, some of which are illustrated by Norma Shearer and other Hollywood stars. It is a book every reader should have and its price will be saved many times for the patterns are nominally priced and very economical in material requirements.

Price of book 15 cents. Price of pattern 15 cents in stamps or coin (coin is preferred). Wrap coin carefully.

Address orders to Annette Fashion Department, care The Constitution, Atlanta, Ga.

Massey-Goldsmith Wedding Took Place in May in Alabama



Lovely Mrs. Jere W. Goldsmith, who before her marriage last May was Miss Allene Massey, daughter of Mr. and Mrs. Irwin McDowell Massey. Mr. and Mrs. Goldsmith are residing in Chicago, Ill. Photo by Elliott's Peachtree studio.

Mr. and Mrs. Irwin McDowell Massey announce the marriage of their daughter, Miss Allene Massey, to Jere Goldsmith, son of Mrs. Paul Goldsmith and the late Paul Goldsmith, which took place last May in Heflin, Ala. The bride possesses unusual beauty of the brunet type, and belongs to families that have long been prominent in the history of the south. She graduated in June, 1931, from Washington Seminary and is a member of the Phi Pi Club, and is exceedingly popular in the younger contingent of society.

Mrs. Goldsmith moved to Atlanta several years ago with her parents from Memphis, Tenn., and she made an enviable place for herself in society. Her mother is the former Miss Allene Sargent, daughter of the late Mr. and Mrs. Bertrand George Sargent, of Memphis, and her father is a member of the Cotton States Arbitration Board, the late Mr. and Mrs. Irwin McDowell Massey, of Memphis, were her paternal grandparents, and her ancestors on her paternal side.

Mrs. Ripley Sponsors Bridge Party at Club.

Mrs. E. J. Ripley will sponsor a bridge party at the Atlanta Woman's Club Thursday afternoon, July 20, at 2:30 o'clock. Tables will be arranged for the players in the club living rooms, which will be decorated with summer flowers, and attractive prizes will be awarded for high scores.

A feature of the afternoon's entertainment will be a 15-minute talk on bridge by Mrs. Annie Adair Foster, who will discuss important factors of the game and will give advice as needed.

Mrs. Arthur Hazard, who is assisting Mrs. Ripley with the arrangements, announces that tables are \$1 or 25 cents per person and as a large number of reservations have already been received, those desiring to play are requested to telephone the club at Hemlock 4636 at once. Players are requested to bring their own cards. Refreshments will be served at the close of play.

Atlantans Attend Laurel Falls Camp.

CLAYTON, Ga., July 17.—Atlanta girls at Laurel Falls Camp are taking an active part in camp activities. Mary McGaughey, daughter of Mr. and Mrs. Frank McGaughey and Martha de Golan, daughter of Mr. and Mrs. Felix de Golan, are in the cast of the play, "The Last Elevator," to be presented next Friday evening. Two cabins with their counselors spent one day last week at Lakemont; Nacoochee, of which Elizabeth Colley, daughter of Mr. and Mrs. John E. Colley and Mary McGaughey are members, and Minnehaha, of which Bolling Spaulding, daughter of Mr. and Mrs. Hughes Spaulding, is a member.

Current Cabin counselors and campers, of which Joan Strassburger, daughter of Mr. and Mrs. L. S. Strassburger, is a member, had a delightful all-day hike to "The Blue-Eyed Hunt Boulevard," Chechero Cabin, of which Marie Barinowski, daughter of Mr. and Mrs. P. W. Barinowski, of Juniper, N. E., took their supper hike to Laurel Falls.



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July 18-19-20

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Two-Forty-Four Peachtree

WOMEN'S MEETINGS

TUESDAY, JULY 18.

Atlanta Agnes Scott Club meets at the home of Mrs. S. E. Thatcher at 898 Lullwater road, N. E., at 3:30 o'clock.

Women's Auxiliary to Betty Harrison Jones chapter of the Disabled American Veterans of the World War meets this evening at the Anley hotel at 7:30 o'clock.

Executive board of the W. M. S. of Druid Hills Methodist church meets at 10 o'clock at the home of Mrs. W. L. Campbell, 1224 North avenue, N. E.

Ladies' Aid of the Decatur Christian church meets at the church at 10 o'clock.

Electa Chapter No. 6 meets this evening at 8 o'clock in Red Men's wigwam, 160 Central avenue, S. W.

Mary E. La Rocca Grove, Supreme Forest Woodmen Circle, meets this evening at 8 o'clock in the Klan hall in East Point.

The Mothers' Class of the First Baptist Sunday school meet at 2:30 o'clock with Mrs. J. M. Shearls, 586 Hardendoff, N. E.

Service Star Legion To Give Benefit

The Atlanta and Fulton County chapter of the Service Star Legion will sponsor a benefit bridge party at 3 o'clock Wednesday afternoon, July 19, at Storch's tea room. The proceeds from the benefit will help defray the expenses of three small children of an ex-service man, who is in the hospital and whose wife is not living. The children are in a school in the Nacoochee valley.

Tables are \$1 each. The following members and friends have made reservations: Mesdames Marcus Beck, Tom Stewart, J. B. McNelly, J. L. Fighlough, W. P. Melton, K. P. Melton, W. E. Wagar, Beulah Jessup, Carl Zirbes, W. Roberts, A. M. Elton, W. D. White, J. C. Mellichamp, J. H. Bechman, Paul Seydell, C. E. Hamf, G. W. Glauser, Malcolm Long, H. Smith, G. Bowden, B. M. Boykin, Lee Riving, E. B. Williams, Louise Park, W. Mays, H. McCall, Marvin Pixon, A. O. Woodward, Eugene Saunders, and Inez Hagline.

Atlantans Visit Connahaynee Lodge.

TATE MOUNTAIN ESTATES, Ga., July 17.—Among the guests who spent the week-end at Connahaynee Lodge were Mr. and Mrs. B. L. Odum, Dr. and Mrs. Charles P. Hodge, Mr. and Mrs. S. H. Young, Mr. and Mrs. Ed Bond, Mr. and Mrs. E. M. Sturgh, Mr. and Mrs. Donald S. McClain, Mr. and Mrs. Larry E. Grant, Mr. and Mrs. O. B. Keeler, Mr. and Mrs. K. B. Hancock, Dr. and Mrs. Jack Jones, Dr. and Mrs. Grady Clay, Dr. and Mrs. Doll Ballard, Dr. and Mrs. M. K. Bailey, Mr. and Mrs. C. C. Wilkes, Mr. and Mrs. E. A. Peoples; Mesdames C. S. Weil, J. M. MacDonald; Misses Grace Wincoff, Nell Winship, Teddy Davis, Peggie Alston, Margaret Alston, Maude Thompson, Mary Irbly, Helen Parker, Lisa Tway, Robyn Peoples, Sara Law, and William Baker, English Robinson, Henry Holliman, Jimmy Moore, Joe Hall, Louis Goldin, Jack L. Tway, Charles W. Tway, J. R. Cochran, Julius Hughes, Berrien Moore, Jack Bothamley, W. C. Sparks, T. J. Peoples Jr., Dr. J. T. Williams, E. A. Peoples Jr., Dr. J. E. Paulin, of Atlanta.

Jones—Fleming.

Miss Elbertine Jones, of Jacksonville, Fla., became the bride of Case Fleming, of Canton, Ga., at a quiet ceremony solemnized Sunday at the home of Rev. E. A. Thomas on Fourth street. The Rev. Thomas officiated.

After a short wedding journey, Mr. and Mrs. Fleming will make their home in Canton, where the bridegroom is engaged in mining.

Mrs. Virginia L. Conley to Celebrate Her 83d Birthday Date July 28

Mrs. Virginia Livingston Conley, a beloved pioneer Georgian, will celebrate her 83d birthday anniversary on Friday afternoon, July 28, at a party given at her home on Columbia avenue in College Park. Mrs. Conley will be assisted in entertaining by her daughters, Miss Maud Conley and Mrs. W. E. Pitts, of College Park, and Mrs. Kate Conley Lewis, of Atlanta. Members of Mrs. Conley's immediate family and of the Woman's Pioneer Society will be invited to celebrate this auspicious date. Mrs. Conley is second vice president of the Pioneer Society, and has held membership in the organization for 30 years.

Members of the Pioneer Society are Mesdames Harry Morgan, Lola W. Clement, Henry Wood, Minnie Clower, William Rapp, Robert Blackburn, John Perdue, Sid Holland, Kate Logue, Mollie Moran, Henry Holland and Miss Sarah Huff.

It was on July 28, 1850, that Mrs. Conley was born in Covington, Ga., and she is a daughter of the late Mr. and Mrs. Joseph Livingston. Her sisters, Misses May Livingston and Fannie Livingston, reside in the ancestral home in Covington, and they will be numbered among the distinguished guests attending Mrs. Conley's birthday celebration. Her only brother, B. C. Livingston, resides in Atlanta, and will also attend the party. For the past 15 years, Mrs. Conley has made her home with her daughter, Mrs. W. E. Pitts and Miss Maud Conley, in College Park, but up to that time she resided in Atlanta and has a host of friends here to felicitate her upon the observance of her 83d birthday anniversary.

Park Street Matrons Hold Meeting.

Young Matrons Circle of Park Street Methodist church met Monday at the home of Mrs. George Brooks on Stoke avenue in West End. Chairman Mrs. A. B. Hutt, presided and welcomed Mrs. Carter Harrison as a new member. Mrs. Allen gave 9th chapter of Mark for the Bible study. Contest for new members closed in June. Mrs. Carl Nix's side won the contest and added 10 new members to the circle. Miss Lucy Riley was assistant hostess.



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Your summer wardrobe is as dead as last year's love! Not a darned thing to wear that is really just right! But cheer up—you have Rich's—and Rich's, you know, always bridges the awkward season for you. For instance, we have

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● Sophisticated Black Satins (new early fall models) perfect frocks for sleek midseason smartness!

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Tuesday is Fashion Day at Rich's!
Models in Tea Room 12 to 2 P. M.

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LYDIA E. PINKHAM'S Sanative Wash

A cleansing, refreshing, non-irritating antiseptic for feminine douches. Used by women for over forty years. A medicated wash which soothes and helps to heal minor irritations. Hospital tested and approved. Large bottle, 50 cents.

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CAPITOL VIEW—2 rms., pri. bath, garage, h.k.p. privilege; bus. coach, gentlemen. R.A. 6644.

Real Estate For Rent

Unfurnished Duplexes 73-A

SIT CLEMENT DR. N. E.—UPPER AND LOWER IN BRITISH EMBASSY TERRACE AVENUE SECTION, ONE BLOCK SAMUEL INMAN SCHOOL. 5 ROOMS; STEAM HEAT. HOT WATER. PORCHES. GARAGE SERVICE AND MAINTENANCE ABOVE THE AVERAGE. \$50.00 PERSE.

MOST desirable duplex on Peachtree road, 3 bedrooms, 2 baths, 3 sitting rooms, sleeping porch, electric refrigerator, cooking range, all conveniences, and furnished if desired. Address H-241, Constitution.

7-ROOM upstairs duplex, porch. Rent free to Sept. 1st on yr's. lease, \$50 mo. De-

1302 Gordon, 3 lovely rooms, owner's home, all convs. Adults. RA. 6003.

Board 844 CLEMONT DR., N. E.—Beautiful Colonial home, 6 rooms, convs. HE. 8668.

Board 67
THE HOTEL
 Making a good
 drive out and see
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 conveniences and
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 week or month.
 private bath,
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1029 AUSTIN AVE. N. E.—5 rooms, porch,
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 83 10TH ST., N. W.—6-r. furnace; good
 condition; cheap at \$25. WA. 2114.

Apartments Furnished 74
 8 ROOMS, \$26 and \$27.50; 4 rooms, \$30 and
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 Ave., S. N. Highland. Bk. 1040.
 28 BLVD. N. E. No. of P. de Leon—

4 large rms., G. E., 3 exposures, newly decorated, \$30. WA. 2930.

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Free parking.
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Beautifully furnished corner apt. 3
rooms and sleeping porch, electric refri-
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NICE FURN. EFFICIENCY APT. NEW-
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N. BOULEVARD, 880.—Attractive apt. furnished \$18 to \$32.50. Apply Apt. 1.

450 ANGLIER—5 large rooms, steam heat, porches. WA. 2450; WA. 4052.

DECATUR—3-4 and 5-room apts. Low rates. DE. 4677.

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Bath. Desirable
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1041 W. PEACHTREE
Apartment Special for
This Week Only!
\$45 For a full size unit in one of
Atlanta's finest fireproof build-
ings. Act quickly! Special value for
this week on 1 bedroom, living
room with In-A-Door bed, break-
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EXCELLENT
\$4, \$5, \$6.
room: 2 meals,
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2781. 2200 PEACHTREE RD., 3 and 4 rooms.
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67-A 311 Grand Theater Bldg. Office, W.A. 8572. H. H. HARRIS. HE. 1254.

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Goldsmith Apt. 6 rooms, 2 baths. 3
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389 Windsor, S. W. Single room, several
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APARTMENT. 2 rms. VA. 5513.
Cool room, 6 rms. Porches. 1. 2 baths.

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bath, entrance. 2 BEDROOM APT. STEAM HEAT. ELEC.

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-3 lovely rms.,
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BEST location out in the open, still in the
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 DECATTER—P. de L. circle, bung., all convs.
 Immediate pos. Owner, \$40, DE. 4596-J

Houses for Rent, Unfurnished 77-A
 HOUSES, any size, every location, priced
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10 ELLIS ST., N. W. WA. 2226.

456 FORMWALT, S. W. Nice, cor. lot, 7-r.
 A-1, \$20. Wall-Osborne.

Cross Sections of Life In Gate City of South

Mrs. W. Chester McClelland, widow of the former Atlanta councilman, who has been seriously ill for the last two weeks at Crawford W. Long hospital, is rapidly recovering and will be able to return to her home at 4311 Brookhaven drive some time this week, it was announced Monday.

Fire of unknown origin Monday afternoon destroyed a one-story frame house on the Belle Isle road, occupied by John Douglas, according to reports.

Real Estate For Rent

Houses for Rent, Unfurnished 77-A
1100 HIGHLAND AVE., N. E., 6 rm., brick bungalow, \$40. W. A. 5513.
802 ST. CHARLES AVE., N. E.—rooms and breakfast room, \$30. Open Sunday, RA 1420.
BEAUTIFUL, South Side 4-room bungalow and garage, reduced to \$12.50. W. A. 5920.
1042 SYLVAN ROAD—form. brick, furnace, garage, W. D. Beale, WA. 2511.
671 PIEDMONT AVE.—10 RMS., STRAM HEAT, \$50. RE 1262.

655 OAK ST., S. W., 6 rooms and bath, all conveniences, rent \$12.50. RA. 4114.
1415 14TH ST., N. W.—6 rms., bath, auto, 2 families, \$18. WA. 5097.

Office Space for Rent 78-A

AIR-COOLING OFFICES.
OR desk space, Mail, phone, stenographic and multipurpose service. Prices reasonable. THOMAS OFFICE SERVICE.
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Summer Resorts 79-A

ST. SIMONS, family hotel at light house, new modern, single \$1 day, double \$1.50 day; meals opt. Special weekly or monthly rates. Wonderful Atlanta office, RE 4045.
ST. SIMONS ISLAND beach cottages. Call nights and Sunday, CB. 2545.

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Exclusive North Side Section
BY couple, duplex or home, large room, 2 bedrooms, 2 baths, central heat, flower garden. Address H-92, Constitution.

WANTED—Unfurnished room with kitchenette, preferably close in. WA. 1136.

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J. R. NUTTING & CO., 1001 G. St., S. E. Bldg. WA. 0150. Sales and rentals.

A. GRAVES sells houses, lots, income property and farms, 112 Ashford Ave.

Houses for Sale 84

North Side.
VIRGINIA AVENUE
NEWLY DECORATED
\$9,750—EXCELLENT 8-room brick bungalow, large lot, fine swimming pool, double garage, on beautiful corner lot. This is one of the best values offered. Near Samuel Inman house. No. 3000 cash, balance easy. For details call Mr. H. A. Howell & Dodd, 216 Peachtree Street.

HAAS, HOWELL & DODD
1251 FAIRVIEW RD.
\$9,250—One of these unusual bargains. Two-story white colonial home, four bedrooms and two baths, ideal arrangement of living room, dining room, kitchen, double garage, on beautiful corner lot. This is one of the best values offered. Near Samuel Inman house. No. 3000 cash, balance easy. For details call Mr. H. A. Howell & Dodd, 216 Peachtree Street.

ADAMS-CATES CO.
Exclusive Sale
"LEFT OF PEACHTREE"
IDEAL LOCATION.
REAL VALUE
\$14,000—WONDERFUL home of 4 bedrooms and everything that goes with one. You will be pleased with the entire arrangement. Large beautiful lot, well finished. For details call Mr. H. A. Howell & Dodd, 216 Peachtree Street.

HAAS, HOWELL & DODD
LENOX PARK
938 E. Rock Springs Rd., N. E.
3 bedrooms, 2 baths, steam heat, 3 years old. Redecorated. Level lot, 20 by 100 ft. Lot originally above \$15,000, now \$8,500. Open for inspection daily 3 to 6 p. m. or inquire at Lenox Park office, 1585 Lenox road, N. E. RE 4571.

NOTHING LIKE IT
\$4,250—EXCELLENT cream brick, 3 bedrooms, full bathroom, front porch, 1st floor block of school and stores. No. 3000 cash, balance easy. For details call Mr. H. A. Howell & Dodd, 216 Peachtree Street.

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YOU CAN BUY
JUST like renting, 3241 W. Shadowlawn, modern brick home, close to school and bus. 3 bedrooms, 2 baths, 1st floor block of school and stores. No. 3000 cash, balance easy. For details call Mr. H. A. Howell & Dodd, 216 Peachtree Street.

HAAS, HOWELL & DODD
915 E. ROCK SPRING RD.—8 rms., 2-story brick home, 3 bedrooms, sleeping porch, 2 1/2 baths. Owner sells for cash. Easy terms. Broker preferred. Samuel Robinson, 2114 Healey Rd., WA. 2553.

LOVELY brick North Side, \$4,250.
A real bargain. Call Tomlinson, WA. 1511. J. H. King & Sons.

East Atlanta.
WOODLAWN AVE., 6-room frame, \$1,700. 1000 cash, \$700 down. Call Mr. H. A. Howell & Dodd, 216 Peachtree Street.

Investment Properties 84-A
FAMILY BRICK, NORTH SIDE, RENT, \$1,250 YEAR. PAYING 15% NET. PRICE OF \$2,000. NO LOAN. TERMS. MCKINNON WA. 1405.

A STORY brick house in business block near in on North Side, suitable for shop and home. 1000 cash, \$1,400 down. Call Mr. H. A. Howell & Dodd, 216 Peachtree Street.

Property for Colored 86
BEAUTIFUL bungalow different sections. Call. Raleigh. Easy terms. John Allen, WA. 827.

Suburban—For Sale 87
HOMES AND FARMS
BOUGHT, SOLD, EXCHANGED
GEO. C. FIFE & CO.
200-101 GOLD BLDG., WA. 3461.

WEST PEACHTREE extension, 1 1/2 wooded acres, beach, close to school, near Roswell road, \$1,495. Terms, J. L. Hemmick, WA. 7310, 724 First Nat'l Bank Bldg.

CAMP SITE, 3 acres, near Brookhaven. West Peachtree extension, 1000 cash, \$1,400 down. Call Mr. H. A. Howell & Dodd, 216 Peachtree Street.

To Exchange Real Estate 88
WANT TO TRADE
HAVE a room frame house on Peachtree Hills will trade for bungalow or two-story house with 4 bedrooms and 2 baths, north side. Call Tomlinson, RE 4114 or WA. 3111.

Wanted—Real Estate 89
WE WANT LISTINGS—HOMES, INVESTMENT PROPERTY, ACREAGE, ETC. IF YOU WANT TO BUY, SELL, OR EXCHANGE, 2025 J. THOMPSON & CO., WA. 2835.

FOR call customer, Medium-priced North Side brick bungalow, \$2,000 cash down. Also large home with 2 bedrooms and bath, first floor, WA. 9928. Call Matthews, 416 Healey Rd.

We Guarantee To sell your home in sixty days. WA. 1291.

Auction Sales 90
MORE cash and quicker results by high-type auction methods.
Farms, Lands, Subdivisions, Estates.
BOLTON & CO., 1001 G. ST., WA. 5225.

reports of the Buckhead fire department. There were no water facilities and firemen confined their efforts to preventing the spread of the flames to nearby homes.

Pep Class of the Baptist Tabernacle will hold a watermelon cutting at 7 o'clock Thursday night at Moxley park. All members and their friends are invited to attend.

Lions Club of Atlanta will hold its weekly luncheon at 12:30 o'clock today at the Henry Grady hotel. Low Adler will be program chairman.

Fulton grand jury will meet in its regular Tuesday session this morning. Only a small number of routine bills were prepared Monday in the solicitor's office for presentation.

All officials and attaches of the municipal court of Atlanta took Monday afternoon off from their duties and attended a picnic, it was learned at the courthouse.

Civilian Club of Atlanta will hold its weekly luncheon at 12:30 o'clock today at the Atlanta Athletic Club. Edgar Watkins will speak on "Building a Citizens to Meet Tomorrow's Needs."

Exchange Club of Atlanta will hold its weekly meeting at 12:30 o'clock today at the Atlanta Athletic Club. Edgar Watkins will speak on "Building a Citizens to Meet Tomorrow's Needs."

Ladies' Auxiliary of the Atlanta Police Relief Association will hold an all-day picnic at the Oakland City park beginning at 10:30 o'clock Thursday morning. A business meeting will follow.

Thieves early Monday morning opened the safe of the H. J. Heinz warehouse on Glenn street and obtained a small amount of money and stamps, according to police reports. This was the second burglary there within three days.

Mrs. C. R. McEvers, of Cascade road, Monday filed suit in city court for \$40,000 for the death of C. R. McEvers Jr., her son, in an auto crash on Cascade road July 8 in which three youths were fatally injured. The suit was directed against Mrs. H. S. Baisden, mother of Melvin Baisden, driver of one of the cars, and Mrs. Nona Harris, mother of the driver of the car in which Baisden was riding.

Mrs. Nell Lee Duke, of 1241 Virginia avenue, was bound over on \$300 bond in municipal court Monday, charged with kidnapping her eight-year-old daughter, Tommie Duke, from the residence of her grandparents, Mr.

and Mrs. Thomas Duke, 1104 Alta avenue. The case was set for hearing before Judge E. E. Pomeroy at 10 o'clock Tuesday morning.

Mrs. Alfredo Barilli, Atlanta music teacher, was injured slightly in an automobile accident near West Chester, Pa., Sunday, it was learned here Monday. The car in which she was riding collided with another and brought fatal injuries to Arthur Miller, of Reading, Pa., in the second machine. Mrs. Charlotte Wain, Mrs. Barilli's hostess, was slightly injured.

WHOLESALE PRICES AGAIN INCREASE DURING JUNE

WASHINGTON, July 17.—(AP)—The butcher, the baker and the grocer, to say nothing of the dry goods store keeper, had to pay an average of 3.12 per cent more for their stocks during June than in May.

The labor department said today that wholesale prices for the month of June were up 3.12 per cent when compared with 100 in 1926.

This was the fourth consecutive month that wholesale prices have shown an upward swing. In February the index was 50.8; March 60.2; and April 60.4. The June increase, when compared with a year ago, however, was only 1.34 per cent.

Every group into which the 784 products reported are divided showed increases. Farm products went up almost 6 per cent, a sharp rise being shown in average prices of grains, cattle, sheep, cotton, lemons, oranges, fresh milk, tobacco, onions, white potatoes and wool.

There were decreases in the average prices of calves, live poultry, eggs, fresh apples, dried beans, hay and sweet potatoes.

Food prices were reported for butter, cheese, flour, corn meal, rice, dried fruit, canned vegetables, cured beef, lamb, ham, pork, oleomargarine, sugar and vegetable oils. In New York, fresh beef, mutton, veal and coffee averaged lower, but the food group as a whole increased 3 per cent in June as compared with May.

Leather products were up 7 per cent in June as compared with May; textile products, 10; coke and petroleum products 7.34; metals and all products, 2; chemicals, 75; and miscellaneous commodities 3.14.

Food prices were reported for butter, cheese, flour, corn meal, rice, dried fruit, canned vegetables, cured beef, lamb, ham, pork, oleomargarine, sugar and vegetable oils. In New York, fresh beef, mutton, veal and coffee averaged lower, but the food group as a whole increased 3 per cent in June as compared with May.

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New Textile Code in Effect; Pay, Employment Increased

Fatter Pay Rolls and Shorter Hours Become Vogue in Mills Throughout Southern States.

By EDWIN HOLMAN, Associated Press Staff Writer.

Fatter pay rolls, shorter hours and a rising tide of employment became the vogue in southern textile mills Monday with inauguration of the industry's code of fair competition.

Lending their support to President Roosevelt's program of national recovery, a majority of the country's mill executives agreed among themselves to a revised plan of operations to increase production power of their employees and spread work among a greater number.

The code contains numerous provisions, but four innovations are outstanding. They are:

A working week of 40 hours. A minimum wage of \$12 in the south and \$13 in the north.

Limitations on the operation of productive machinery to 80 hours a week.

Elimination of workers under 16 years of age.

The code was the first submitted to recovery administrators and President Roosevelt signed it July 9. Virtually all phases of the cotton mill and textile industry have subscribed to its terms.

Adopt Textile Code.

The draft manufacturers hope to draw a code for their particular industry by July 15.

Numerous tire fabric plants in the south are adhering to the terms of the code, save that clause which limits the operation of machinery to 80 hours a week.

Administrators Hugh S. Johnson and the steering committee, of the cotton industry granted the tire mills at least temporary exemption on that score.

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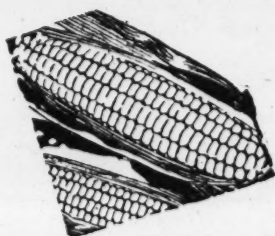
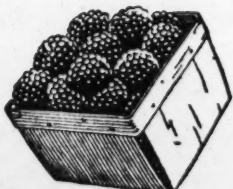
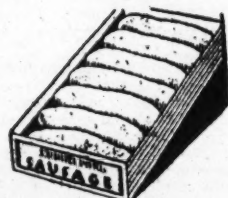
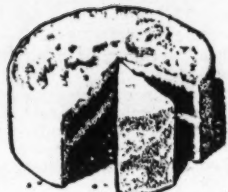
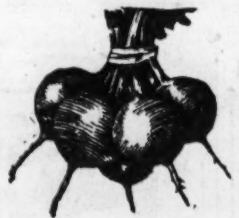
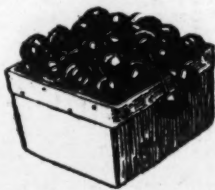
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THE ATLANTA CONSTITUTION

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Sally Saver's 4th SEMI-ANNUAL COOK BOOK

WITH MANY THANKS TO THE CONTRIBUTORS
OF THEIR FAVORITE RECIPES

MRS. MAX E. LAND
MRS. ARTHUR BIRD
MRS. EUGENE HARRINGTON
MRS. LAWRENCE WILLET
MRS. E. A. THORNWELL
MRS. HUMPHREY WAGAR

MRS. OSCAR PALMOUR
MRS. J. D. CROMER
MRS. R. MURDOCH WALKER
MRS. WILLIAM HEALEY
MRS. WILLIAM AKERS

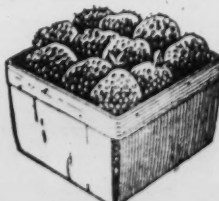
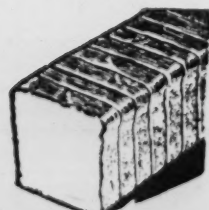
It is with a great deal of pleasure that I present to you, my readers, Sally Saver's fourth semi-annual Cook Book. Without your approval this could not have been done. I have found from past experience that classification of recipes is a great help. Consequently in this Cook Book you will find recipes arranged and illustrated in classified order, for quick use and easy filing. These recipes are all kitchen-tested, and will, I hope, justify the title I have given them. I wish also to thank the advertisers for their enthusiastic co-operation and bespeak for them your patronage.

Sally Saver CO-OPERATING FIRMS

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Bee Brand Insecticide
Calo Dog Food
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Thomas' Meat Sauce
Tripod Paints, Inc.
Weinstock's
Welch's Grape Juice
Wesson Oil
W. F. Gwinn



The Indispensable Egg

EN TOUR WITH CHEESE.

"I'll make an end of dinner; there's pippins and cheese to come!" In "The Merry Wives of Windsor" William Shakespeare gave one of his royal characters this now famous line. It has probably been echoed by mil-

lions of cheese-hungry more or less royal persons since.

Centuries before Mr. Shakespeare started writing his plays, cheese lovers were making literature. You can find your favorite after-dinner delicacy mentioned in the Bible. Cheese was a favorite food of the Greek ath-

letes. In France 900 years ago, at least, Roquefort cheese was ripening in the grottoes of Combal.

And when you say cheese you can afford a broad vision. There are some 200 kinds.

Each cheese has its ardent champions, but he is luckiest who likes all cheeses. For variety certainly keeps dinner from becoming a monotonous affair.

Pursuing and sampling famous cheeses in their native haunts is a favorite pastime for many tourists in Europe. They follow the canals of Holland, where they see barges piled high with the red, cannon-ball Edam cheeses. They descend to the cheese caves of France, where the blue-veined Roquefort is ripening. They loiter on the grassy slopes of Switzerland, lunching on bread and the exquisite Swiss cheeses. In Italy they make their obeisance to Gorgonzola, the creamy Bel Paese and the sharp Parmesan.

Arrived at last in London, travel-weary tourists will perk up and experience an ecstatic thrill in restau-

rants when they see wheeled toward them huge cylinders of cheeses—great millstones of Cheshire cheese and Stilton.

In America you may expect cheese to make its appearance at any course during luncheon or dinner—as appetizer, cracker spread or toasted, grated, in soup, or with the fish course, which might happen to be a delicately flavored fish fillet of sole or fillet of haddock, served with a Mornay sauce—a cream sauce enriched with butter and cheese.

If cheese hasn't appeared in the fish course, perhaps it will be in the vegetables—in scalloped potatoes or in potato croquets; on broccoli or fresh asparagus or tomatoes. Halves of tomatoes, topped with a slice of American cheese and broiled, are always welcome with the meat course.

Or cheese may come to dinner in the dessert course, usually in the old-fashioned way, with a piece of hot apple pie.

I've wandered here, and wandered there,

And found ideas I want to share With you. I hope that they will be A help to you and family.

There is nothing as helpful, I think, as finding an interesting and absolutely different way of "doing things" around the home. And I've had so many requests for new little "hunches" in home operation that I'm going to

"let you in on" a few of the more interesting ones I've collected.

In measuring a cupful of flour, the flour should not be packed tightly. When a recipe calls for a cupful of flour, it usually means a cupful of sifted flour, loosely packed.

We all enjoy slipping once in awhile—but not the kind of slipping that you do on polished floors when you step on small scatter rugs. To avoid this, cut a piece of oil cloth slightly smaller than your rug and place under your rug. Put the shiny side next to the rug and your troubles along this line should be over.

If you are one of the people who think that the addition of an egg helps enormously when you are making coffee, try this: Let the whites of two eggs become dry by leaving them on a shallow dish. Then crumble and mix this with your whole pound of coffee. This will save you both time and eggs, as the dried whites do not spoil. Of course, even the addition of egg whites won't make your coffee as delicious as you expect unless you use the best grade of coffee. Most of our better brands are made up of various blends from different countries and have a generous amount of the coffee grown in Colombia, to give it the real flavor that coffee connoisseurs appreciate.

In spite of leases that usually state that "no tacks may be nailed in walls," most of us find that a nail now and then is "relished by the best of men." However, if the walls are ruined, a day of reckoning will arrive later. To prevent any cracking, cover the nail with soap before you nail it in the wall.

"Tie a little string around your finger and you'll remember"—almost anything that you might otherwise forget to remember. Ironically enough, one of the things that we sometimes forget is just where we have hidden that self-same string. So, take a long screw and insert it in a large empty spool. Screw this into some handy place and use it to keep all your odd pieces of string on.



ROBINSON'S NUTTERY

27 BROAD ST., S. W.

Full Variety of Finest Crystallized Fruits and Cake Ingredients.

HERE'S NEWS!

OLD PRICES

FIRST PRICE INCREASE

ANNOUNCED JULY 1ST

\$104.50

PLUS FREIGHT AND INSTALLATION

AND UP

Second PRICE INCREASE on the way

FOOD **A&P** STORES

Always a Most Complete Line of

Fancy Fruits and Vegetables

MORE REFRESHING

The stimulation in a cooling glass of iced tea is just what you need on a hot summer day. Ideal because it peps you up without producing body warmth. Of course, to get the most enjoyment, you must use a good tea—and there is none finer than Lipton's. Try Lipton's today—you'll be amazed at its economy and superior flavor.

LIPTON'S TEA
Iced

Buy your Kelvinator NOW at a DOUBLE SAVING!

ON July 1st, Kelvinator raised prices on all models. It was a small increase compared to the increase in commodity prices, which have been as much as from 22 to 102 per cent on many materials used by Kelvinator.

Upon the increase in prices, Kelvinator announced that prices would be raised again if commodity prices continued to advance. Under no circumstances would quality be sacrificed, the product cheapened to meet a low price.

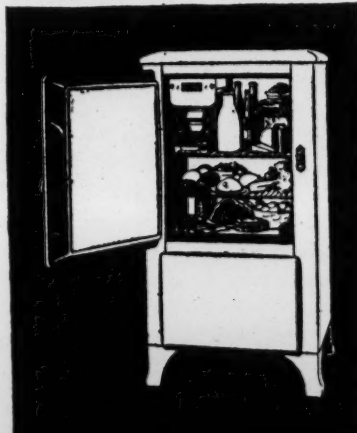
Costs are still going up. Zinc, copper, lead and other materials used by Kelvinator have advanced. Indications point to still further in-

creases. This can mean but one thing to Kelvinator—INCREASED PRICES!

We suggest that you make a **DOUBLE SAVING** by buying your Kelvinator now. Buy before the second price increase is announced.... perhaps within a few weeks!

Don't wait! Begin to enjoy the advantages of Kelvinator electric refrigeration. Buy now and save money. Investigate our liberal purchase plan!

GEORGIA
POWER COMPANY



NEW PRICES SUBJECT TO FURTHER INCREASE WITHOUT NOTICE

A CITIZEN
WHEREVER WE SERVE

KELVINATOR

'Sauce for the Goose--Sauce for the Gander'

Meat, Fish and Vegetable Sauces That Will Add to Taste of Food

The skillful housewife has learned that much of her art depends upon ability to choose a sauce appropriate to the dish she wishes to serve—a tart sauce for a bland fish, a rich sauce for a lean meat—always a sauce to complement the food it accompanies. She seems to have dozens of sauces in her repertory, each a little different in flavor or consistency, each giving new possibilities and variety to her menu.

But actually, nearly all of these sauces are variations or derivatives of a few simple recipes. They differ only in seasonings, in ingredients that are added. Thus with a few master recipes it is possible to make dozens of fine, unusual sauce combinations—sauces that create perfect flavor in even the simplest meals, that emphasize the flavor of food they accompany, or supply flavor which the food may lack.

THE MASTER SAUCES.

There are four of these foundation or master recipes: Brown Sauce, White Sauce, Veloute Sauce and Hollandaise Sauce. Each has almost infinite possibilities for variations.

Most meat and fish sauces are made of meat or fish stock, thickened with a paste or roux of flour and fat. For highly seasoned sauces, the stock used is usually beef stock (brown stock). The delicate sauces may be made of veal or chicken (light) stock, or of milk. This division gives three general types of recipes: The Brown Sauce (brown stock and browned roux) and its variations, the Veloute Sauce (light stock) and its variations, including the famous Bechamel, and the Cream or White Sauce (milk or cream base) and its variations.

There are two ways of obtaining meat and fish stock: By boiling bones and trimmings in water to cover until desired strength is obtained; by adding water to the drippings of baked fish or roasted meat that has little fat. It is very convenient if meat stock is not available. Stock may also be made from bouillon cubes, using beef cubes for brown sauces and chicken cubes for veloute sauces.

In the preparation of sauces it is important to blend the flour and fat—the roux—to a very smooth paste before adding the liquid. This avoids any lumpiness that is so undesirable. (For brown sauces, the flour is first browned in the fat to give the characteristic color.) Then, with constant stirring throughout the preparation and a good thorough beating at the end, the sauce can be made glossy, smooth, and free from lumps—one



to scum a strainer. Seasonings should be added with discretion, for their aim is to emphasize the food's natural flavor.

To keep sauces hot, place them over hot water until ready to use. Reheating or further cooking allows evaporation, which may make them pasty and thick—the worst of sauce calamities.

The brown sauces are best served with beef or highly seasoned food. Veloute sauce variations are perhaps most widely used, because of their delicacy, with chicken, veal and some pork dishes. Cream or white sauces may be served with fish, vegetables, eggs and cheese.

The Hollandaise sauce family is one particularly suited to use with fish, and is fast becoming a special adjunct to fresh asparagus tips, broccoli and vegetable plates. It is rich, thick, yellow, tart-flavored sauce which is simple enough to make if it is carefully prepared over water that is not quite boiling, as the recipe suggests. Hollandaise should be served at once.

Mayonnaise is similar in type to Hollandaise, but is served cold. It has a long range of possibilities of which the Sauce Tartare is the best known.

Then, too, there are several sauces that do not fall within these main groups—sauces like Orange Mint Sauce, to serve with lamb, and Tomato Sauce. Hot Horseradish Sauce, Maitre d'Hotel Butter and delicious Mustard Sauce round out the choice.

A WORD ABOUT SERVING SAUCES.

Juicy meats do not need sauces. Fat roasts, fat fish and poultry are usually better served with an appropriate stuffing. But dozens of meat, fish and egg dishes (especially croquettes, patties cutlets and omelets) are improved and lifted to the realm epicurean by the addition of the right sauce. Each sauce recipe suggests the food it goes with best, and in using them many new combinations will be discovered.

WHITE SAUCE.

Two tablespoons butter, 1-4 teaspoon salt, 2 tablespoons flour, 1 cup milk, dash of white pepper.

Melt butter in saucepan. Add flour and stir to a smooth paste. Add milk gradually, stirring constantly, and continue cooking and stirring until thickened. Season with salt and pepper. Use for creamed and scalloped dishes. Makes one cup sauce. (This makes a sauce of medium thickness; for a thinner sauce use 1-2 tablespoons flour.)

CHEESE SAUCE.

To White Sauce (above) add 3-4 cup grated American cheese and a few drops of Worcestershire sauce. Stir until cheese is melted. Serve with egg or vegetable dishes. Makes about 1-2 cups sauce.

PIMIENTO SAUCE.

To White Sauce (above) add 1-2

cup pimiento, forced through sieve. Season to taste. Serve with egg, cheese or fish dishes. Makes about 1-4 cups sauce.

CAPER SAUCE.

To White Sauce (above) add 1-3 cup capers. Season to taste. Serve with fish. Makes about 1-4 cups sauce.

PARSLEY SAUCE.

To White Sauce (above) add 1 tablespoon finely chopped parsley and season to taste. Serve with potatoes or other vegetables, or with fish. Makes 1 cup sauce.

SHRIMP SAUCE.

Stir 1 slightly beaten egg yolk into White Sauce (above). Add 1-2 cup cooked shrimps, cleaned and cut into small pieces, and season to taste. Serve with omelet or boiled flounder. Makes about 1-3 cups sauce.

PEA OR ASPARAGUS SAUCE.

To White Sauce, add 2-3 cup cook-

ed peas or asparagus, cut in small pieces. Season to taste. Serve with omelet. Makes about 1-2 cups sauce.

EGG SAUCE.

To White Sauce, add 1 chopel, hard-cooked egg and season to taste. Serve with fish. Makes 1-4 cups sauce.

BROWN GRAVY.

After removing roast from roaster, pour off fat in pan. Measure 4 tablespoons fat, add 3 tablespoons flour and mix well in saucepan. Stir over medium fire for 1 minute to brown flour. Measure juice from roast left in pan and add enough boiling water to make 2 cups. Add to flour mixture, stirring constantly, and continue cooking and stirring until thickened. Season if necessary. Makes 2 cups gravy.

BROWN SAUCE.

Three tablespoons butter, 2 table-

spoons flour, 1 cup beef stock, 1-2 shallot or small onion, minced, dash of salt.

Melt butter in saucepan. Add shallot and saute until well browned. Add flour, blending well, and cook 1 minute longer. Add stock and continue cooking until thickened, stirring constantly. Add salt to taste. Makes 1 cup sauce.

BROWN MUSHROOM SAUCE.

To Brown Sauce (above) add 1 cup fresh mushrooms, thinly sliced and sauteed in butter. Serve with roast beef, steak, croquettes or omelet. Makes about 1-2 cups sauce.

SAUCE PIQUANTE.

To Brown Sauce (above) add 1 tablespoon vinegar, 1 tablespoon capers, 1 tablespoon chopped pickle and dash of cayenne. Serve with veal, beef or fish. Makes about 1-4 cups sauce.

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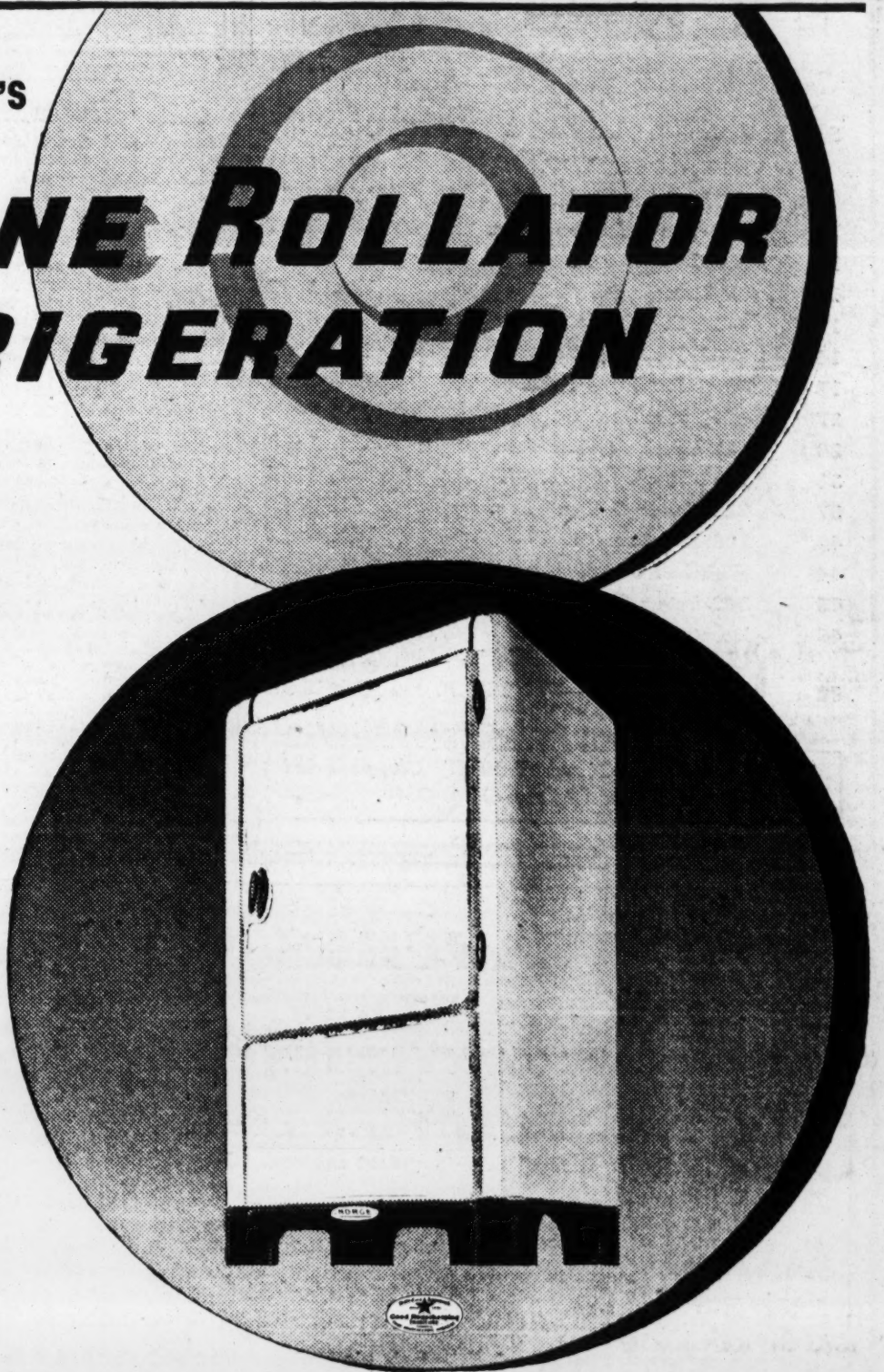
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Crab Toast**Newest Inspiration**

Something new to serve on toast is always welcomed with cheers. This recipe probably warrants three loud hearty ones. It's colorful, piquant, and speedily prepared—a combination of crab, sherry flavoring and white sauce.

White toast is an inspiration for luncheon, but after a trial or two, it usually reaches such popularity that it becomes an entree. The undiluted evaporated milk produces a rich

"creamy" white sauce, in which little flour is required.

CRAB TOAST.

One tablespoon butter, 1 teaspoon flour, 1 cup crab meat, 1-2 cup evaporated milk, 1 small stalk of celery, chopped; 1-2 teaspoon salt, 1 teaspoon sherry flavoring.

Put the butter in a saucepan to melt, when melted add the flour, crab meat and other ingredients. Simmer and stir until right consistency, then place on thin slices of buttered toast, sprinkle with sherry and serve hot. Yield: 4 servings.

Crab, a delicacy by itself, becomes superb prepared this way. If the sherry flavoring has to be omitted, use lemon juice.

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KING HARDWARE CO.**13 CONVENIENT STORES****MY FAVORITE RECIPE**

By

Mrs. Max E. Land**Stuffed Celery Hors
D'Oeuvres**

Two tablespoons Roquefort cheese, 4 tablespoons cream cheese, caviar cream Roquefort and cream cheese together. Fill crisp celery stalks 2 in. long with mixture. Then with a knife make a narrow trench through the center of each filled celery stalk; fill with caviar, then cover it over with some of the cheese mixture, making it rounded, sprinkle with paprika and serve.

Unusual Fresh Vegetable Salads

Green and Yellow Vegetables Are Welcome Substitutes for the Old School Remedy of Sulphur and Molasses.

There Is No Problem in Giving the Family a Spring Tonic in This Appealing Form.

Variety in Salad Greens Is Always Desirable.

In olden days the yearly dose of sulphur and molasses was meted out to each member of the family as regularly as spring rolled around. Today this is not necessary, because of the plentiful supply of fresh vegetables in the market. Green vegetables are a natural tonic. As a rule, they contain iron and other minerals and the vitamins required for health and strength. Even the animal kingdom seeks the succulent green grass of the right type for curing themselves naturally of winter ailments.

There is virtue in green vegetables which does not seem to extend to those of other colors. And the orange or yellow vegetables have their own particular qualities, too. The first vegetables in season are mostly of these two colors, such as leaf lettuce, spinach, radish greens, carrots, etc.

The best way to assimilate green and other fresh vegetables, aside from boiled or steamed, is in the form of salads. The combination of the roughage from the vegetables and the oil from the dressing makes an ideal natural cathartic and liver stimulant. Here are a few well-balanced and tasty salads.

Special Spring Salad.

Four tiny spring carrots, 2 green onions, 1 teaspoon salt, 1 tablespoon sugar, 1 cup spinach, shredded; 2 heads leaf lettuce, 1 cup cooked noodles, 1-2 cup mayonnaise, 3-4 cup cottage cheese.

Chop carrots and onions in food chopper, mix them with the cottage cheese, salt and sugar. Shred the spinach (raw) and all of the lettuce except enough for a garnish for the salad. Just before serving combine the cheese and greens mixtures, pile it on the lettuce on a large plate. Gar-

nish with a ring of the cooked and chilled noodles (or vermicelli) and top with mayonnaise. Decorate with little grated carrot.

Simple Spinach Salad.

Dress 1 pint (2 cups) cooked and chopped spinach with French dressing made with lemon juice and the grated or sieved yolks of 3 hard-cooked eggs. Arrange in a mound or pyramid on a salad plate, garnish the top with the hard-cooked whites of eggs cut in strips. Surround the base of the salad with coleslaw seasoned with French dressing and chopped pimientos.

Mold Spinach Salad.

Wash and cook 1-2 peck fresh spinach. Wring the spinach out, after washing, between the hands, place it



without water in a saucepan, cover and cook exactly 8 minutes. When done, drain, add lemon juice, salt and pepper to taste and 1 tablespoon melted butter. Oil or butter small molds, pack the spinach mixture solidly into them, cool, then chill in the refrigerator. Just before serving, remove from molds, arrange on thin slices boiled tongue or ham, garnish the base of each with parsley and serve with tartare sauce, French dressing or with mayonnaise mixed with chili sauce or catsup.

Jellied Spinach Salad.

Make a lemon jello by dissolving it in 1 cup boiling water, then adding 1 cup ice water. Wash and cook 1-2 peck fresh spinach, season with salt and pepper. If there is much liquid cooked out from the spinach, substitute it for part of the cold water added to the jello. When jello is cooled, combine it with the spinach, and pour into a bread pan or other mold, previously rinsed with cold water. Have the pan lined with slices of hard-cooked egg as a garnish. Serve



with mayonnaise dressing when chilled and set.

Fresh Green Bean Salad.

Two cups cooked string beans, cut in two-inch lengths; 2 tablespoons chopped onions, 2 tablespoons bacon fat, 2 tablespoons vinegar or lemon juice, 1 cup bean liquid (in which beans were cooked), 1 tablespoon sugar. Salt, pepper, paprika.

Mix the beans while hot with other ingredients, then chill and serve on bed of leaf lettuce or shredded cabbage moistened with French dressing.

Carrot and Celery Salad.

Two cups grated raw carrots, 1 cup chopped nutmeats or shredded cabbage, 2 cups diced celery, 2 table-

Superb Apple Strudel

A German work of art, the strudel! Oh, the cups of coffee and afternoon conversations that have been enjoyed because strudel was present at the party.

This recipe, graciously given to the world by a person who inherited it from a long line of German cooks, produces a pastry that is flaky all the way through. And that is the test of strudel making. The undiluted evaporated milk, a modern contribution to the ingredients, helps to provide the right consistency and baking qualities.

APPLE STRUDEL.

Four cups flour, 1 teaspoon baking powder, 1 teaspoon salt, 2 eggs, 1-2 cup oil, 2 tablespoons lemon juice, 1



cup evaporated milk, jelly, sugar, cinnamon, chopped apple, nuts, coconut.

Sift flour, then measure. Resift with baking powder and salt. Beat eggs. Add oil, lemon juice and milk. Stir into dry ingredients. Divide dough into 3 parts and roll very thin. Spread with jelly. Sprinkle with a mixture of sugar and cinnamon and cover with chopped apple, nuts and shredded coconut. Roll up like jelly roll. Cut into pieces two inches thick. Place in a well oiled pan and bake in a moderate oven (375 degrees Fahrenheit) until browned, about 20 minutes. Yield: 3 dozen.

The dough is very much like a noodle dough—and should be rolled thin. A hot vanilla sauce is the perfect touch, though it is not absolutely necessary. For those who have never tried it, strudel is a splendid adventure; for those who have—a new recipe always has allure.

spoons horseradish sauce. Salt, pepper, paprika.

Mix ingredients, serve on lettuce with mayonnaise dressing.

Old-Fashioned Wilted Lettuce.

One large head of lettuce, chopped; 1 onion, chopped fine; 3 slices bacon, 1 hard-cooked egg, chopped; 1-4 cup vinegar, 1 tablespoon mustard.

Fry the bacon till crisp and brown, break it into small pieces. Mix lettuce, onion, bacon and egg together. Add vinegar mustard, salt and pepper to the bacon fat in the frying pan and let come to a boil. Put the salad into a bowl and pour the hot sauce over it. Serve while hot.

Fresh Asparagus Salad.

Cut hard-cooked eggs in halves crosswise, remove the yolks. Cut the yolks into small cubes, add 2 tablespoons chicken or ham chopped fine (cooked), 1-4 teaspoon mustard, salt and pepper to taste. 1-2 teaspoon vinegar and 1-2 tablespoon melted butter, mix well. Let stand to chill, then drain and mix just enough mayonnaise to hold the ingredients together. Stuff the salad mixture into the holes of the cooked egg whites from which the yolks were removed. Chill. Slice each egg across and use as a garnish, alternated with quarters of fresh tomatoes, for a fresh asparagus salad. Make the asparagus salad by cooking good-sized fresh asparagus till tender, then cooling it and marinating the stalks with French dressing. Serve French dressing or mayonnaise acidulated with plenty of lemon juice as an accompaniment for the salad. Have everything very cold. This is nice to serve on a bed of potato salad.

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WHAT stirs a young man's fancy in the summer-time? Offhand, a good guess would be a long, tall cooling drink. (That goes for the ladies too.) • Think of a frosted glass with a gay sprig of mint, and the verve of a dash of lime, well-laced with the flavor of juniper or apple, and all sparkling and zippy with the tang of The Champagne of Ginger Ales. There's something that goes straight to the thirst center. • That's the purpose of Canada Dry in life . . . to make a good long, tall drink taste better. For it doesn't merely mix . . . it blends! All by itself, too, it has a piquancy and delicious flavor that have never yet been matched.

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"The Champagne of Ginger Ales"

Jessie DeBoth's Frozen Salad Recipes

The Housewife, Like the Successful Restaurant,
Can Build Her Fame Upon a Specialty.

A Frozen Salad Is the Ideal Conclusion to a
Close Game of Bridge or Golf.

Remember the Cup of Hot Tea to
Accompany It.

Down in Nashville, Tenn., there is a lovely tea room, operated and owned by a couple of women friends, that has made its reputation almost entirely on frozen fruit salad. People come from all over the state to taste of it, and go away trying to figure out exactly how it is made.

Other tea rooms and restaurants owe their fame to frozen desserts and salads of various kinds. These salads are very easy to make at home, when a mechanical refrigerator is available, and they are delicious to serve at summer luncheons or porch parties. The snack of food a person craves after a session of bridge or golf is easily and delightfully provided by the thoughtful hostess when she offers her guests a portion of frozen salad with some light wafers and a cup of hot, yes hot, tea. Whenever an iced or frozen food is served, there should also be something hot to accompany it, to prevent too much of a shock to the delicate nerves of the stomach.

FROSTY FRUIT SALAD.

Dissolve over hot water 1 tablespoon gelatin in 3 tablespoons any kind of fruit juice. Stir in 1-3 cup mayonnaise, 1 tablespoon sugar, and salt, pepper and paprika to taste. Add to the mixture 3 cups mixed



fruits, fresh or canned, and last of all fold in 2-3 cup cream, whipped stiff. Turn into a mold rinsed with cold water, chill 2 hours in refrigerator. When ready to serve, unmold onto bed of lettuce, serve with whipped cream mayonnaise. May be molded in a ring mold, and chilled in tray of mechanical refrigerator.

FROZEN CHEESE SALAD.

One and one-half cups cream cheese, 1-2 cup chopped nuts, 2 minced green peppers, 1-2 cup mayonnaise, 1-2 cup cream, whipped.

Combine all ingredients and mix well. Pack into tray of mechanical refrigerator or mold. Do not have the mixture over one inch thick. Freeze until just firm, but not until the ice crystals are formed. Serve in small squares with French dressing on bed of lettuce.

If mechanical refrigerator is not available, freeze the mixture in tightly covered baking powder cans, and cut in slices when ready to serve. Use

an ice and salt mixture 3 parts ice to 1 of salt.

FROZEN FRUIT SALAD.

One-half teaspoon gelatin, 1 tablespoon cold water, 1 cup cream (whipped), 1-3 cup sugar, salt, 1 cup chopped fruit.

Soak the gelatin in cold water 5 minutes and set over hot water to dissolve. Beat this dissolved gelatin into the mayonnaise. Fold this into the whipped cream to which sugar and salt have been added. Fold in the fruit and freeze without stirring, either in tray of mechanical refrigerator or in mixture of ice and salt, 3 parts to 1 respectively.

When frozen, serve on crisp lettuce, garnish with parsley. These ingredients furnish enough salad for eight persons, because the mixture is so rich.

SALAD MOUSSE.

Two-thirds cup stiff mayonnaise, 2 cups whipping cream, 3 teaspoons gelatin, 2 tablespoons cold water, 1 cup mixed fruits, lettuce for serving.

Soak gelatin in cold water and dissolve it over hot water. Whip the cream and fold the mayonnaise into it. Mix in the gelatin and when it is partly set, fold in the fruit. Mold. When set, turn out onto lettuce and serve cold. This may also be frozen in the mechanical refrigerator.

FROZEN WALNUT-CHEESE

One-fourth pound cheese cream of cottage or American, 1-4 cup walnut meats, 1 whole canned pimiento, 1-2 cup cream (whipped), 2 teaspoons lemon juice, 2 tablespoons chopped green pepper, 2 tablespoons chopped celery, salt and pepper.

If American cheese is used, put it through the food chopper with the walnuts and pimientos. Fold in stiffly beaten cream, lemon juice, chopped pepper and celery. Put the mixture into two small round molds, previously rinsed with cold water, and pack in ice and salt. Let stand, without stirring, for four hours. Serve on lettuce with French dressing.

FROZEN VEGETABLE SALAD.

One tablespoon chopped onion, 1-4 cup chopped pimiento, 1-4 cup chopped green peppers, 3 cups tomatoes.

Cook the above ingredients together for 5 minutes. Add 2 teaspoons gelatin previously soaked in cold water until it swelled, then add 1 tablespoon lemon juice, 3 tablespoons vinegar, 3-4 teaspoon salt, 1 teaspoon horseradish grated, few grains paprika. Cool. Place in baking powder cans, rinsed with cold water, pack in 2 parts ice to 1 of salt, let freeze for 3 or 4 hours. Serve in thick slices on a lettuce leaf, topped off with cold mayonnaise, and plenty of it.

FROZEN BANANA SALAD.

One-half pound cream cheese, 2 tablespoons crushed canned pineapple, 1-2 cup cut-up cherries, 2 tablespoons mayonnaise, 1 cup whipped cream, 1-2 cup walnut meats (cut fine), 1 teaspoon salt, 3 ripe bananas (cut in cubes), 1 tablespoon lemon juice.

Add lemon juice and salt to mayonnaise and stir in the cream cheese. Add pineapple, cherries and nuts, fold in the whipped cream, add the bananas last of all. Turn into a mold, previously rinsed with cold water, place in mechanical refrigerator tray and freeze about 3 hours without stirring. Or pack into baking powder cans and freeze, tightly covered, in a two parts ice to one part salt mixture. Makes about 6 portions.

MY FAVORITE RECIPE



By

Mrs. Oscar Palmour

College Park, Ga.

Minced Oysters

Ingredients: 1 qt. oysters, 4 eggs, 2 cups cracker crumbs, 4 tablespoons butter, 1 teaspoon salt, half teaspoon dry mustard, one-fourth teaspoon Cayenne pepper, 1 tablespoon grated onion, generous dash of grated nutmeg. Method: Drain oysters, chop fine or grind. Add well-beaten eggs, cracker crumbs and other ingredients. Cook together slowly (stirring constantly) until creamy. Fill oyster shells (already heated) with cooked mixture, topping each filled shell with bits of butter and crumbs. Bake light brown. Serve hot.

A Plan for the Day's Choice of Food

GROUP I—"BASIC GROUP."

Foods furnishing a good start on the day's requirement of protein, calcium, phosphorus, iron, vitamins A, B, D and G and bulk. Use all these foods every day. Additional servings of any of these foods may be chosen.

- | | |
|---|--|
| 1 pint of milk (adults) | 1 serving of egg |
| 1 1/2 pints of milk (children) | 1 serving of potato |
| 2 servings of Graham, whole wheat or bran bread | 1 serving of unrefined cereal (Grape-Nuts, Grape-Nut Flakes, Post's Bran Flakes or Whole Bran) |
| 2 servings of white bread, rice, hominy, macaroni, Minute Tapioca, or Post Toasties | Sugar or other sweet |
| | 3 servings of butter |

GROUP II.

Important sources of protein, phosphorus and vitamin E. Choose one food from this group every day.

- | | | | | |
|------|--------|---------|--------|-------------|
| beef | mutton | chicken | cheese | kidney |
| pork | veal | fish | eggs | heart |
| lamb | liver | oysters | milk | sweetbreads |

GROUP III.

Foods shown to be rich in vitamin C. Choose one or two foods from this group every day.

- | | | | |
|-------------|---------------|-------------|------------|
| tomatoes | cabbage, raw | pineapple | grapefruit |
| lettuce | rutabagas | raspberries | oranges |
| water cress | turnip greens | peas, fresh | lemons |

GROUP IV.

Foods valuable for mineral salts, bulk and for further supplementing the vitamins. Choose two to four foods from this group every day.

- | | | | |
|------------------|-------------|--------------|-----------------|
| artichokes | beets | dandelion | potatoes, sweet |
| asparagus | carrots | greens | sauerkraut |
| beans, string | cauliflower | | eggplant |
| beans, Lima | celery | onions | spinach |
| broccoli | corn | parsnips | squash |
| Brussels sprouts | cucumbers | peas | turnips |
| apples | cherries | pineapple | apricots |
| bananas | grapes | plums | dates |
| blackberries | melons | raspberries | figs |
| cantaloupe | pears | strawberries | raisins |

GROUP V.

Foods valuable for further supplementing phosphorus and iron. Choose at least four from this group every week, selecting one from each column.

- | | | | |
|---------|-------------|----------------|-----------------|
| liver | beans, navy | greens— | apricots, dried |
| kidney | beans, Lima | beet, turnip | prunes |
| heart | peas, dried | kale, collards | figs |
| oysters | lentils | spinach | dates |

What To Do On a Hot Day

The ideal solution to keeping comfortable on a hot day is to find a cool shaded spot and just sit there inactive until evening. Unfortunately for most of us, we must keep going in spite of the heat, for there are duties to perform that cannot wait for evening.

The next time you find it hard to keep going because of the excessive heat—sit down for a few minutes and slowly sip a glass of iced tea. We consider iced tea the ideal summer drink—it not only cools you quickly but the refreshment is most lasting. You know tea is an unusual beverage in that it stimulates and yet contains nothing to produce body warmth.

Of course, enjoyment of your summer beverage is most important. Properly made iced tea is a most tasty drink. Proceed exactly as you do for making hot tea—boiling water—a clean tea pot and a good brand of tea, such as Lipton's Yellow Label. It is necessary to use a good quality tea because the tea for an iced drink must be made stronger in order to allow for dilution and the poorer grades of tea are likely to produce a bitter liquid. After your tea has brewed for about four minutes, pour into a pitcher packed with ice, flavor with lemon or mint, serve and forget the heat.

Yankee Hostess Topping.

Crush cranberry sauce finely with a fork. To each can add 1 cup sugar, 1 cup water. Let come to boil. This

has many uses as a topping on ice cream, a pudding sauce and is delicious with ginger ale or any other drink.

BLACK TEAS BEST FOR ICED TEA

You who have used green tea to make an iced tea drink should not say you don't like iced tea because of it. Many people who prefer green tea for a hot drink use the black type for an iced beverage and have found it delicious.

After all, black and green tea both start life green on the same bush. The only difference between them is, if it is to be a black tea it is allowed to ferment at a special time during the process of manufacture. If it is to be green tea, this step is left out. This was all explained to us the other day by an expert of the Thomas J. Lipton Company.

A good orange pekoe tea, such as Lipton's Yellow Label is ideal for iced tea. It has a robust flavor that you cannot get from green tea and that is essential to a good glass of iced tea. It gives a stimulation that is a grand pick-up on a hot summer's day.

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Some Unusual Recipes

BITTER-SWEET MARMALADE.

Four pounds Domino granulated sugar, 2 oranges, 1 grapefruit, 2 lemons.

Slice fine the various fruits, remove seeds, and cover with twice their quantity of cold water, simmer until tender, then let stand over night. In the morning drain, reserving liquid and chop the fruit fine. Return to liquid and add the sugar, let stand four hours, then cook until clear and rich. Pour in glasses.

BAKED SLICE OF HAM.

Two-pound slice of ham, 10 whole cloves, 1 1-2 cups Domino yellow sugar, 6 tart apples, 1-2 cup water, parsley.

Rub 1-2 cup sugar into the ham. Sprinkle with cloves. Place in baking pan and surround with the apples peeled, cored and sliced in half crosswise. Sprinkle the remaining sugar over the apples, add the water to the pan and bake at 350 degrees F. until done (about 45 minutes). Serve on hot platter garnished with parsley. Servings, 4 to 6. Preparation, 50 minutes.



MOCHA BUTTER ICING.

Two tablespoons butter, 2 tablespoons hot, clear, strong coffee; 1 1-2 cups Domino confectioners' sugar, additional sugar if necessary, 1-2 teaspoon vanilla.

Cream the washed and well-dried butter thoroughly, add the sugar gradually, and the coffee by half teaspoonfuls. Cream until smooth and semi-liquid, adding more sugar if necessary. Flavor delicately with vanilla.

BRAN DATE BARS.

Three eggs, 1 1-2 cups Domino old fashioned brown sugar, 3-4 cup flour, 3-4 teaspoon baking powder, 1-2 cup prepared bran, 1 cup nut meats (chopped), 1-2 cup dates (cut fine).

Beat eggs until light, add sugar and beat well. Add flour sifted with baking powder. Add bran, nuts and dates. Spread mixture in a layer 1-2 inch thick in a shallow, greased pan. Bake in a moderate oven (375 degrees F.) for 20 to 30 minutes. Remove from the oven and while warm, cut into squares or bars. Roll the pieces in Domino superfine powdered sugar.

SWISS STEAK WITH TOMATO SAUCE

Four pounds round steak. Beat as much flour into steak as it will hold. Put four tablespoons shortening in skillet and when hot sear steak on both sides. Pour over seared steak one medium-sized can of tomatoes and slice two onions and lay on top. Pour over this one tablespoon of Thomas' Famous Meat Sauce for each pound of steak used. Salt and pepper to taste. Cover tightly and cook 1 1-2 hours, or until sauce is thick. Additional flour should not be added to gravy.

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WA-Inut 1050

MY FAVORITE RECIPE

By

Mrs. E. A. Thornwell

220 14th Street



Ice Box Cake

Two dozen lady fingers, 2 cakes German sweet chocolate, 3 tablespoons water, third cup sugar, 4 eggs (beaten), small lump of butter, pinch of salt, teaspoon vanilla.

SALLY'S BEST
CAKE RECIPES

GRANDPA'S BIRTHDAY CAKE.

Beat 3 egg yolks until light, add 2 cups of sugar and 1-2 cup of butter and beat until well blended. Add 1 cup sweet milk and 3 cups of flour alternately and beat until light, add 1 tablespoon of baking powder and 1 tablespoon of lemon extract, and fold in the beaten whites of 3 eggs. Cook in a 10-12 loaf or in 2 layers, from 20 to 30 minutes, in oven 375 degrees F. Use divinity for frosting and if layers for filling or make a chocolate filling.

DIVINITY FROSTING.

One cup granulated sugar, 1 tablespoon water, 1 tablespoon honey. Cook in double boiler until it will be stiff if dropped in a cup of cold water, then pour this onto the beaten white of 1-egg and beat until creamy or cool enough to spread.

If chocolate filling is desired, use 1-4 cake of Baker's chocolate and the same amount of sugar, honey and water as for the frosting and the yolk of the egg. Cook, beat and spread between the layers.

LADY GOLDENGLOW.

One-half cup shortening, 1-4 teaspoon salt, 1 1-2 cups sugar, 4 teaspoons baking powder, grated rind of 1-2 orange, 1 cup milk, 1 egg and 1 yolk, 1 1-2 squares (1 1-2 ounces) chocolate melted, 2 1-2 cups flour (cake flour gives best results).

Cream shortening, add sugar gradually, and orange rind. Add beaten egg yolks. Sift together flour, baking powder and salt (sift flour once before measuring and twice after adding salt and baking powder) and add to egg mixture alternately with milk (let flour be added first and last in this process for texture.) Fold in 1 beaten egg white. Divide batter into two parts. To one part add the melted chocolate. Put by tablespoonfuls, alternately dark and light batter, into three greased and floured layer cake pans. Bake in moderate oven at 375 degrees F. 20 minutes.

ORANGE FILLING.

Five tablespoons cake flour, 3 tablespoons lemon juice, 1 cup sugar, 4 tablespoons water, grated rind 1 orange, 1 egg slightly beaten, 1-2 cup orange juice, 2 teaspoons butter.

Mix ingredients in order given. Cook in double boiler for ten minutes, stirring constantly. Cool before spreading. This makes filling for 2 layers.

ORANGE CREAM ANGEL FOOD CAKE.

One and one-fourth cups egg whites, 1-4 teaspoon salt, 1 teaspoon cream tartar, 1 teaspoon flavoring, 1 1-2 cups granulated sugar, 1 cup cake flour.

Beat whites, add cream tartar and salt when frothy. Continue beating until point of whites will stand upright. Gradually beat in 1 cup sugar, which has been sifted four times. Fold in the flavoring. Sift the flour before measuring. Now fold in the flour which has been sifted four times with the remaining half cup sugar. Put into a dry ungreased angel food pan and bake. Invert pan until cake is entirely cold before removing from pan. Time—1 hour. Temperature 325 degrees—slow oven. Size pan—tube center—10-inch diameter. When cake

is cold, split it so as to make two layers. Place filling between the layers and ice, then decorate with halves of almonds placed in daisy patterns around tiny piece of candied orange rind for the center or a yellow piece of candy cut for a center for the daisy.

KILL-KO IS VERY
POWERFUL INSECTICIDE

The chemists in the laboratories of the Rigo Manufacturing Company, makers of the famous Kill-Ko insect destroyer, have announced an improvement in the formula of Kill-Ko.

Most liquid insecticides contain Pyrethrum Flower, a substance which is imported from Japan and the Orient. These flowers are first dried and then ground into very fine powder.

This pyrethrum powder is harmless to humans and to animals, but when it comes in contact with any insect it immediately closes the side pores

that act as lungs, and the insect dies from suffocation.

The chemists at the Rigo laboratories have been able to obtain a stronger solution of this powder in Kill-Ko, and are pleased to announce that Kill-Ko, because of this improvement, is now one of the most powerful insecticides known to modern science. You can get Kill-Ko from your dealer—sold always in the blue bottle.

MANHATTAN CLAM CHOWDER.

Two dozen fresh clams, boiling water, 4 potatoes, diced; 3 medium onions, sliced; 1-3 cup celery, finely diced, 2 slices salt pork, diced; 1 tea-

spoon salt, 1-4 teaspoon pepper, 2 cups canned tomatoes, pulp and juice.

Wash clams thoroughly. Place in kettle with 1-2 cup boiling water and cover closely. Steam only until clams are well opened. Remove from fire. Drain, reserving liquor, and cut clams in small pieces. Add potatoes, onions and celery to 2 quarts boiling water, and cook together 15 minutes. Fry out salt pork until golden brown. Add pork and drippings, clams and clam liquor, seasonings and tomatoes to potato mixture and cook all slowly 1 hour. Serves 8.

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A New Shrimp and Celery Chowder

Two tablespoons minute tapioca, 3-4 teaspoon salt, 3 cups milk, scalded; 2 bouillon cubes (chicken flavor), 1 cup celery, diced; 1 cup water, 3-4 cup cooked potato, diced; 1 cup shrimp, diced; 3 tablespoons butter, dash of cayenne, 4 pilot biscuits or hard crackers.

Add minute tapioca and salt to milk and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Cook bouillon cubes, celery and water together 3 minutes. Add to tapioca mixture. Add potato, shrimp, butter and cayenne. Reheat. Before serving place pilot biscuits on top. Serves 4.

BEEF BROTH WITH TAPIOCA.

One pound beef, diced; 7 cups cold water, 1-2 small carrot, diced; 1-4 cup celery, diced; 1 small onion, small piece bay leaf; 1-4 teaspoons salt, 2 1-2 tablespoons minute tapioca.

Cover meat with cold water and bring slowly to boiling point. Simmer gently 3 hours. Add vegetables and seasonings and cook 30 minutes. Strain. Chill. Remove fat and reheat. Add minute tapioca and cook 15 minutes, or until tapioca is clear, stirring frequently. Serve hot. Serves 4.

A clearer soup is secured by putting meat into boiling water and reheating until water boils. Drain. Then cover meat with cold water, simmer 3 hours, and continue as above.

Cranberry Whip.

Beat into a stiff foam 1 cup cranberry sauce and whites of 2 eggs. A real health food cake filling of beautiful color.

Toy Cut-outs With Post Toasties



Sextet of samplers: One of many crews now in field distributing millions of miniature boxes of Post Toasties featuring the new toy cut-outs. A revolutionary idea in packaging, every box of Post Toasties becomes a play-package, bearing on three of its sides colorful performing clowns, circuses and animals ready for cutting out when package is empty. These sample packages distributed direct to home and through dealers will bring these new Post Toasties toys to the attention of parents and children and set cash registers to ringing up sales of full-size packages of Post Toasties.

READ SALLY SAVER'S COLUMN
ON FOOD PAGES EACH FRIDAY.

FAVORITE SEA FOOD DISHES SUGGESTED FOR GEORGIA SEA FOOD WEEK, NOV. 6-13

BY MARY WYLIE McCARTY.

The approach of a state-wide sea food week in Georgia has brought to light some interesting new ways of preparing various sea foods that are indigenous to the coast of Georgia, as well as some interesting insights into the plantation days of the Old South that reveal the epicurean delights of another era.

In a section where shrimp, oysters, diamond-back terrapin, turtles, crabs and fish of all kinds abound, there is little wonder that there have been conjured up famous and delectable sea food dishes, of which the smart sea food palaces of the metropolis have never heard.

The importance which the people of the coast attached to sea food as a part of the menu is evinced in an account of a state dinner that was served in 1851, at St. Clair house on St. Simons Island, said to be the home of Oglethorpe. Following the clam broth, the second course consisted of fish mulligatawny, shrimp pies, crabs in shell, roasted; and fish (probably drum or trout) followed by the native meats and vegetables, sweets and nuts, topped off with wines of an early vintage.

Fish occupied an important place with the planters of the Old South and each plantation had two slaves whose sole duty it was to provide fish for the master's table, while all the slave asked or wanted as his share was the head from the drum or sheepshead which is even today considered by many of the negroes the choice portion of the fish.

The mulligatawny which held a prominent place on the menu is still a favorite dish at special occasions on Saint Simons and Sea Island. The recipe, as given to me by one of the old-time darkies who prides himself on his "mull," calls for equal portions of trout and bass, fried with flour instead of meal until almost brown. It is then put in a big vessel of water with onions, pepper, white bacon and butter, and allowed to boil low.

The "mull" thus seasoned forms a delightful dish and one that is used now frequently at outdoor beach suppers.

Sea foods in some form are a part of each dinner menu at The Cloister, exclusive seaside resort at Sea Island, where French chefs have employed their culinary wizardry to concoct several delightful dishes. Favorites at the resort hotel, the recipes of which are given below are Baked Oysters, Cloister and Cream of Crab Soup, Guale, the latter name coming from the Indian name formerly given to the Golden Islands.

Baked Oysters Cloister

Two dozen oysters, bacon, bread crumbs, spinach, 1-2 pound of butter, parsley, green onion top, lemon, salt, pepper, cayenne, Worcestershire.

Wash fresh oysters and clean them thoroughly. Put each oyster on its



shell. Chop up the shallot tops, and parsley, and mix them well with the butter, adding salt, pepper and cayenne.

Put some of the mixture on top of each oyster. Then bits of minced bacon, then a little cooked spinach. Over this, sprinkle sparingly bread crumbs, browned and buttered.

Run the oysters in a hot oven and let them stay until they begin to swell a little—about five minutes.

At The Cloister, the shells are set in a shallow pan which has ice cream salt in it, to preserve the heat; and the oysters are served in it, about 3-4 dozen to each pan. Very crusty bread is recommended to go with it.

Cream of Crab Soup Guale.

One tablespoon of flour, 2 tablespoons of butter, 2 quarts of milk, 1 pint of crab meat, 1-2 onion, 1-2 pint whipping cream, chopped parsley, celery, onion salt, salt, white pepper.

Cream the butter and flour together. Put the milk in a double boiler and add the creamed butter and flour to it, then the onion, and the seasoning at your palate's discretion.

Let it all cook calmly till the soup thickens a little, then add the crab meat. Serve with dabs of whipped cream. Your reputation as a hostess is assured.

One of the dishes for which the Cloister has become famous is diamond-back terrapin, prepared according to the recipe that follows:

Terrapin a la Sea Island.

One terrapin, 1-2 tablespoons butter, 1-2 tablespoons flour, 1 cup of cream, 1-2 cup chopped mushrooms, salt, few grains cayenne, 2 eggs, slightly beaten.

Melt butter, add flour, and pour on slowly the cream. Add terrapin meat



with bones cut in pieces, entrails cut smaller, liver separated in pieces, eggs of terrapin, and mushrooms. Season with salt and cayenne. Just before serving, add eggs.

Some of the most famous terrapin crawls in the country are on the Georgia coast. On Jekyll Island, home of the world's most exclusive club, a large crawl is annually replenished with 200 diamond backs for the winter use of the millionaire guests. Each summer the terrapins are bought from natives of the islands and are kept in the crawls near the clubhouse until winter. Here they are fed with finely chopped fish and other foods so they are in the prime of condition when the sportsmen arrive in January. The terrapins are purchased according to the count, the 5, 5 1-2 and 6 counts being most desirable.

Turtles are also numerous on Jekyll where it is said there are more turtles per square foot of any place in the world. Not all of the modern methods of preparing sea foods developed on the coast. There is one popular dish that Atlanta summer guests have introduced on the coast, the preparation of shrimp as an appetizer. It seems to be a general favorite with Atlantans and it is said at Sea Island that you can look in one's electric refrigerator and if they have a bowl of French dressing with several slices of raw onion, and chilled thoroughly. As an appetizer or as a general "any house" food to munch on, they are excellent.

Pies.

Beat cranberry sauce into small pieces with a fork and use as a filling for any pie.

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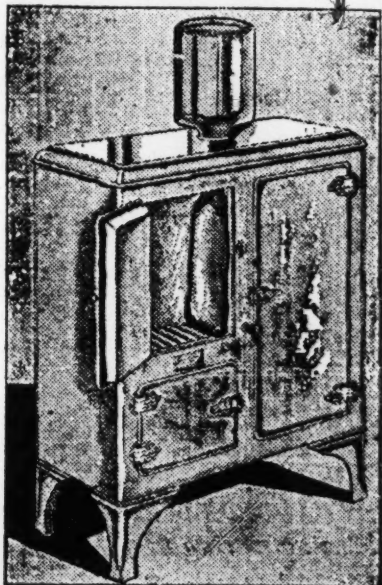
First Lady Is a Good Cook



Mrs. Eugene Talmadge, wife of the governor of Georgia, enjoys a reputation of being one of the south's best cooks, and can frequently be found in her modernly equipped kitchen when official and social duties permit. Following are two of her favorite salad recipes: **FROZEN FRUIT SALAD**—1 quart can of fruit salad mixture, 3 tablespoons flour, 3 tablespoons sugar, 2 tablespoons lemon juice, $\frac{1}{2}$ cup mayonnaise, $1\frac{1}{2}$ cups whipped cream. Drain off juice. Dice fruit. Bring juice to a boil. Mix flour and sugar together dry. Pour over this the hot juice and bring to a boil until clear. Cool. Mix with fruit again, add mayonnaise, lemon juice and cream. Freeze. Serve on lettuce leaf. **FROZEN COTTAGE CHEESE SALAD**— $1\frac{1}{2}$ cups cream cheese, $\frac{1}{2}$ cup chopped pecans, $\frac{1}{2}$ cup chopped green peppers, $\frac{1}{2}$ cup chopped pimientos, $\frac{1}{2}$ cup mayonnaise, $\frac{1}{2}$ cup whipped cream, 2 tablespoons salad oil, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{2}$ teaspoon salt. Blend cheese with oil and other ingredients. Add mayonnaise and then fold in cream. Place in refrigerator for three hours or pack in ice and salt for three hours. Slice and serve on lettuce.

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ON FOOD PAGES EACH FRIDAY.

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THE UN-BEATEN ENTERTAINING CAN BE LIGHTENED BY A NEW DISH SUCH AS PEANUT CREAM PIE. DON'T FEEL "AT SEA" WHEN IT IS YOUR TURN TO PLAN THE PARTY MENU. EVEN BOILED TONGUE CAN BE A DELICACY.

Between the family birthdays and the club meetings held either at the church or clubroom or home, we always have parties with us. The problem before the mother or the chairman of refreshment committees is, "What shall I serve that's new and different?"

Here are plenty of new ideas, for all kinds of party foods including main dishes and desserts:

CHECKERBOARD ICE CREAM.

This variety is made in the mechanical refrigerator, and may be made from store ice cream or from home-made, as you desire. Take a layer of each strawberry and pistachio, or chocolate and vanilla, or any other suitable color and flavor combination, that have been frozen. Place a strip of each in alternate rows in the tray of the mechanical refrigerator. For the second layer, alternate the strips, reversing the order of the rows. If partitions are available, the job is easier. When the ice creams are almost firm, remove any partitions, and finish freezing until hard. Serve in slices.

RAINBOW CAKE.

Bake your favorite white cake recipe in a small loaf pan. When the cake is cold, slice horizontally into three even layers. Spread the bottom layer thickly with green almond paste filling, and the next layer with pink filling. Replace top layer, cover top and sides of cake with plain white frosting. Slice across the loaf, then cut each piece into half to make the slices small and attractive. Other fillings may be used if desired, but keep the color-scheme fillings in mind, so that the final cake slices will be pretty. Another combination is made of devil's food cake with two layers of real orange fillings and white frosting.

ORIENTAL SHRIMP OMELET.

One cup small shrimps, 6 dried mushrooms, soaked or canned ones; 1 small sliced onion, 4 eggs, well beaten; 1 teaspoon Chinese soy sauce, salt and pepper to taste.

Fry shrimps, mushrooms (sliced in strips) and onion in small amount of shortening over a slow fire. Pour in the well-beaten eggs and mix, then add the soy sauce and season. Fry until light brown, turn out folded over into a hot platter in the usual omelet style. Serve at once.

APPLE BUTTER PIE.

One-half cup sugar, 1 tablespoon cornstarch, 1-2 cup water, 1 cup apple butter, 1 teaspoon grated lemon rind, 1-2 cup seeded raisins, 2 eggs. Mix sugar and cornstarch, add the water, apple butter, rind and raisins. Cook till thick, then combine with beaten egg yolks. Cook 10 minutes more in double boiler. Pour into a previously baked pastry shell, top with meringue made from the stiffly beaten egg whites and 4 tablespoons sugar. Bake the pie in slow oven 15 minutes to properly set the meringue. This will make filling enough for one nine-inch pie.

PUMPKIN ORANGE PIE.

To one pint (2 cups) pumpkin pulp add 1 cup rich cream, 1 cup milk, 3 well-beaten egg yolks, 1-2 cup sugar, grated rind of half a lemon, 1 teaspoon ginger, 1 teaspoon cinnamon.

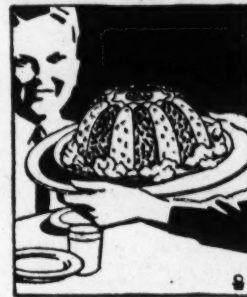
Strain through a sieve, add 1 cup orange marmalade, beat well, then fold in the three stiffly beaten egg whites. Bake in a pie pan lined with pastry. Bake first 10 minutes in hot oven, then reduce temperature to moderate for rest of baking time testing the filling as for custard.

SPINACH LOAF.

Cook 2 pounds of spinach, drain and chop it. While still hot, add 2 beaten eggs, 1 teaspoon salt, 1-4 teaspoon pepper, 1 cup fine sifted bread or cracker crumbs. Place in well greased baking dish, cover with half cup buttered crumbs mixed with 1-4 cup hard grated cheese. Bake till top is browned. Serve with topping of French fried parsnips.

FRENCH FRIED PARSNIPS.

Scrape and boil parsnips until about tender. Cut them in strips lengthwise, roll in cracker crumbs, then dip in egg mixture and again roll in cracker crumbs. Fry quickly



in hot deep fat until golden brown.

BOILED CORN TONGUE.

Use a beef tongue, rinse it in cold water, then cover it in a pan with cold water and heat slowly to the boiling point. Boil 5 minutes, remove scum and then simmer gently until tender. Slice and serve hot with horseradish sauce. Use a corned tongue.

HORSERADISH SAUCE.

Mix 1 cup hot water, in which 1 bouillon cube has been dissolved, 1-4 cup grated fresh horseradish, 1-4 teaspoon mustard, 1 tablespoon vinegar and 1 teaspoon powdered sugar. Boil for 1 minute. Serve at once with the corned tongue.

PEANUT CREAM PIE.

One cup milk, 3 tablespoons flour, 2-3 cup sugar, 1 tablespoon butter, 1-2 cup ground parched peanuts, 1 egg yolk.

Bring to boil the milk with the flour and sugar added after being sifted together. Add the well-beaten egg yolk and the butter. Cook until thick and smooth. Stir in the peanuts and pour the filling into a baked pie shell. Cover with a meringue made from the egg white and 2 tablespoons sugar beaten until stiff. Bake the meringue 15 minutes in slow oven.

Cranberry Muffins.

Two cups flour, 1 cup milk, 4 teaspoons baking powder, 1-2 tablespoon shortening, 1 egg, 1-2 can cranberry sauce.

Cut sauce into cubes size of dice. Bake in gem pan. Quick oven.

Baked Cranberry Pudding.

Beat yolks of 2 eggs. Add 1-2 cup milk, 1 cup sugar, 3 tablespoons melted butter, 2 cups flour, 1 teaspoonful cream tartar, 3-4 teaspoonful soda, 2 cups cranberry sauce. Bake three-fourths of an hour and serve hot with sauce.

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 Molded Hakekin of Whitefish
 Pimiento Sauce
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 Codfish Souffle with Melted Butter
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 Bread Sticks
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 Lace Cookies
 Coffee or Tea

FOOD A&P STORES
BOKAR
RED CIRCLE
8 O'CLOCK
There are no better coffees grown

FOUR VEGETABLE LUNCHEONS.
 Asparagus Bechamel Mayonnaise
 Peter Pan Ears of Corn
 Fresh Fruit Pie
 Coffee or Tea

Grape-Nuts Stuffed Eggplant
 Pepper Relish
 Down South Biscuits
 Jellied Fruit
 Cocoa

Spinach Ring with Creamed Mushrooms
 Graham Nut Muffins
 Apricot Upside Down Cake Tea

Medley of Vegetable
 Pimiento Cheese Biscuits
 Crowned Pear Salad
 Lemon Cream Mayonnaise
 Cocoa

A SALAD-DESSERT LUNCHEON.
 Cream of Mushroom Soup
 Ripe Olives
 Celery
 Frozen Fruit Salad
 Graham Nut Muffins
 Coffee

MAY DAY LUNCHEON.
 Cream of Water Cress Soup
 Chicken Timbales
 Fresh Asparagus
 Queen Tea Muffins
 Fresh Strawberry Ice Cream
 Swedish Cookies
 Coffee

A SHOWER LUNCHEON.
 Lobster or Shrimp Cocktail
 Cutlets of Chicken
 Fresh Peas
 Broiled Mushrooms
 Grapefruit and Endive Salad
 White Moon Cake
 Demi-tasse
 Nuts

A WAFFLE LUNCHEON.
 Waffles
 Log Cabin Syrup
 Coffee or Milk
 Bacon
 Fruit

MY FAVORITE RECIPE



By
Mrs. William Akers
 218 The Prado
Crab Stew

One doz. crabs (or 1 lb. crab meat); 1 pint cream, 1 pint milk; butter size of walnut; 1 teaspoon salt; 1 teaspoon pepper. Melt butter, add milk, salt, pepper, crab meat. Cook slowly 15 min. Add cream (thicken a little with flour); flavor with tabasco and Worcestershire sauce; thin slice lemon. Last, 2 tablespoons sherry wine.

Recipe by an old Savannah ducky—Uncle Charles.

BUFFET LUNCHEON.
 Ham Mousse
 Stuffed Celery
 Tiny Baking Powder Biscuits
 Vanilla Ice Cream
 Cherry Angel Food Cake
 Coffee

A PICNIC LUNCHEON.
 Baked Veal Loaf
 Bolivia Potato Salad
 Water Cress Sandwiches
 Raised Brown Bread
 Sandwiches
 Small Ripe Tomatoes
 Gingerbread
 Coconut Jumbles
 Coffee

LUNCHEON FOR A SUMMER DAY.
 Piquant Tongue Mold
 Potato Chips
 White Grape and Pecan Salad
 French Dressing
 Blueberry Muffins
 Minute Tapioca Cream
 Tea

A SHORTCAKE LUNCHEON.
 Green Vegetable Salad
 Toast
 Strawberry Shortcake
 Coffee
 Apple Pie
 Coffee

TWO LIGHT LUNCHEONS.
 Ginger Ale Salad
 Graham Bread Sandwiches
 Oatmeal Drop Cookies
 Cafe au Lait
 Stuffed Tomato Salad
 Raised Brown Bread
 Old-Fashioned Sugar Cookies
 Chocolate Milk Shake

A COLD WEATHER DINNER.
 Smothered Pork Chops
 Buttered Lima Beans
 Broccoli or Spinach
 Baked Potatoes
 Hearts of Lettuce
 Lombardy Dressing
 Vanity Fair Coconut Custard Pie
 Coffee

BAKED HAM DINNER.
 Tomato Bouillon
 Baked Ham
 Horse Radish Sauce
 Green Beans
 Spiced Crabapples
 Johnny Cake
 Lettuce
 Roquefort Dressing
 Apricot Bavarian Cream
 Coffee

A SPRING LAMB DINNER.
 Roast Spring Lamb
 Asparagus
 Melba Toast
 Franconia Potatoes
 Currant Mint Sauce
 Crisp Summer Salad
 Mayonnaise
 Strawberry Shortcake
 Coffee

LAMB EN CASSEROLE DINNER.
 Lamb en Casserole
 Relish
 Fritted Bran Gems
 Hearts of Lettuce
 Chiffonade Dressing
 Ambrosia
 Coffee or Postum

ROAST DUCK DINNER.
 Consomme
 Roast Duck
 Grape-Nuts Stuffing
 Glazed Onions
 Parker House Rolls
 Water Cress, Orange and Grapefruit Salad
 Coffee Carnival
 Demi-tasse

ROAST PORK DINNER.
 Consomme
 Crown Roast of Pork
 Baked Potatoes
 Apple Ring
 Mashed Turnips
 Pocketbook Rolls
 Escarole
 Lombardy Dressing
 Grape Whip with Imperial Sauce
 Coffee or Tea

A COMPANY LUNCHEON.
 Sea Food Cocktail
 Spinach Soup
 Souffled Crackers
 Breast of Chicken
 Parsley Potato Balls
 Peas
 Salad Greens
 Lorenzo Dressing
 Wafers
 Orange Moss
 Coffee
 Mints

EGGS OR CHEESE FOR LUNCHEON.
 Escalloped Cheese and Olives
 Salad Greens
 Chutney Dressing
 Rye Wafers
 Old-Fashioned Jelly Roll
 Coffee

Fluffy Omelet
 Cheese Sauce
 Lettuce
 Lombardy Dressing
 Bran Muffins
 Fresh Strawberry Tarts
 Coffee

CROQUETTES OR PATTIES FOR LUNCHEONS.
 Chicken Croquettes
 Veloute Sauce
 Broiled Tomatoes
 Watermelon Pickles
 Baking Powder Biscuits
 Eclairs or Cream Puffs
 Tea or Postum

Ham Patties
 Yellow Bechamel Sauce
 Spinach
 Bread Sticks
 Four-fruit Sherbet
 Genoese Cake
 Coffee or Tea

SOUP FOR LUNCHEON.
 Duchess Soup
 Florida Salad
 Baking Powder Biscuits
 Strawberry Jelly
 Cocoa

NOONDAY MEAL FOR A CHILD.
 Broiled Lamb Chop
 Buttered Carrots
 Baked Potato
 Apricot Minute Tapioca
 Coffee au Lait

PICK-UP CEREAL LUNCHEONS.
 Grape-Nuts
 Cream or Milk
 Stuffed Prune Salad Tea

Bran Flakes
 Bananas and Cream
 Hot or Iced Coffee

Grilled Tomatoes and Bacon on Toast
 Hidden Fruits
 Tea

Berry Half-and-Half
 Hot Chocolate

Grape-Nuts with Sugar and Cream
 Fruit Cup
 Cantaloupes Toasties Cup
 Iced Chocolate or Coffee

BREAKFASTS—WHEN FRESH FRUITS ARE IN SEASON.
 Cereal with Peaches and Cream
 Pan-Broiled Tomatoes
 Biscuits
 Coffee

Cantaloupe
 Cereal with Milk or Cream
 Bacon
 Blueberry Muffins
 Coffee or Milk

Cereal with Strawberries and Cream
 Shirred Eggs
 Bran Muffins
 Coffee, Cocoa or Milk

Stewed Fresh Strawberries and Rhubarb
 Scrambled Eggs
 Bran Muffins
 Coffee, Postum or Cocoa

Berries with Milk or Cream
 Poached Eggs
 Bacon
 Calumet Muffins
 Coffee or Milk

TWO FISH SUPPERS
 Finnan Haddie Delmonico
 Toast Points
 Cucumber and Tomato Salad
 Crimson Crystal Dessert
 Sponge Cake
 Coffee or Tea

Scalloped Crab, Shrimp or Lobster
 Pocketbook Rolls
 Olives
 Crisp Summer Salad
 Parfait Mazarin
 Swedish Cookies
 Coffee or Tea



"A FREAK REDUCING FAD ALMOST RUINED MY HEALTH"



I looked perfectly ghastly..

I was dieting, following one of those freak reducing fads. True, I was losing weight, but at what a price! My color was sallow; my skin drawn and lifeless. I was on the verge of a complete breakdown. With dizzy spells, heart palpitation, energy gone, I was headed for a serious collapse..



Until I met Mary..

My husband's sister, a graduate nurse, told me I was crazy. "Dieting," she said, "doesn't mean starving yourself to death. Calories make weight. Be sensible and substitute Welch's Pasteurized Grape Juice for high calory foods. Then you'll lose weight, but keep healthy."



I couldn't believe her..

"But Welch's Grape Juice is sweet and sweets are fattening," I said. "Not always," she replied. "Welch's simple grape sugars are quickly absorbed and used, and hence not stored as fat. Besides, its potassium tends to remove unnecessary water from the body's tissue."

the Welch way to weight control

The Welch Way is quite the most pleasant reducing method known. Physicians endorse it because Welch's satisfies that craving for sweets and rich, fattening foods. Taken in connection with proper diet, fat disappears, energy increases. People everywhere report that the Welch Way to Weight Control has made them more vigorous and alert than they had felt in years.

Start right in today. Get a bottle of Welch's from your dealer; drink a glass before breakfast, once or twice during the day, and before retiring. Because of its purity, Welch's may be diluted with one-third water, and many prefer it so. Continue—and in a few days you will experience the wonderful difference.

IMPORTANT: Be sure to insist on Welch's, because it is the Welch Process that retains in the bottled juice the healthful properties of ripe grapes so essential to the system. Only Welch's

is Certified-Pure and Pasteurized. It contains no adulterants, no synthetic flavors, no artificial coloring, no preservatives, no water, and above all, no tartaric acid. Lowest price in 35 years.

FREE! Mail coupon for booklet, "Keeping Your Weight Down." It gives full particulars of the Welch Way to Weight Control, tells you how to reduce healthfully, delightfully.

Parents: Mail coupon for booklet, "Red-Blooded Children." It tells how Welch's helps amazingly to restore rosy cheeks and buoyant energy to run down, anemic children.

THE WELCH GRAPE JUICE CO.,

Dept. 229, WESTFIELD, N. Y.

Gentlemen: Please send booklets ☐ "Keeping Your Weight Down" ☐ "Red-Blooded Children".

(Please Print—Use Pencil—Ink Blurs)

Name

Address

City State



Just look at me now..

I bought Welch's, drank it freely. Following the Welch Way to Weight Control was simple and easy. I lost pound after pound and never felt better in my life. Today my weight is normal, my figure girlishly slender. Why don't you try the "Welch Way to Weight Control" too?

WELCH'S CERTIFIED-PURE PASTEURIZED GRAPE JUICE

for Meals---Sally Saver Gives Choice Menus

EVENING PARTIES.

Sandwich Loaf
Garnish of Water Cress and
Radish Roses
Fresh Peach Ice Cream
Coffee

New Chicken Salad
Water Cress Sandwiches
Date and Nut Bread Sandwiches
Grape Ice in Meringues
Coffee

Scalloped Oysters,
Pepper Relish
Celery Rye Wafers
Dessert Doughnuts
Mulled Cider Cheese

Creamed Lobster or Shrimp
Brown and White Bread Sandwiches
Olives Celery Pickles
Snow-Whirl Chocolate Roll
Coffee

SOME GOOD YEAR-ROUND BREAKFASTS.

Orange Juice
Cereal with Milk or Cream
Toasted Muffins Honey
Coffee or Postum au Lait

Grapefruit
Bran Flakes with Milk or Cream
Quick Coffee Cake
Coffee or Cocoa

Breakfast Stuffed Prunes
Thin Broiled Ham
Toast Marmalade
Coffee, Postum or Milk

Stewed Figs
Grape-Nuts with Milk or Cream
Poached Eggs on Toast
Coffee or Cocoa

Baked Apple with Raisins
Post Toasties with Milk or Cream
Toasted Bran Muffins
Grapefruit Marmalade
Coffee or Cocoa

AFTER-THEATER REFRESHMENTS.

Cream Cheese Dessert Plate
Whole Wheat Toast
Coffee

Scrambled Eggs Ham Waffles
Ripe Plum Jelly
Coffee

Tomato Rabbit
Stuffed Celery Pickles
Chocolate Marshmallow Loaf
Coffee

RECEPTION REFRESHMENTS

Assorted Sandwiches
Anchovy Butter Sandwiches
Caviar Sandwiches
Horse-Radish Butter Sandwiches
Assorted Cakes
Cocorons Nut Florentines
Butterflies
Reception Chocolate Coffee
Salted Nuts Candies

PORCH PARTY REFRESHMENTS.

Assorted Cookies
Chocolate Crispies Date Sticks
Lace Cookies
Party Punch Salted Nuts

AFTERNOON PARTY REFRESHMENTS.

Sandwiches
Water Cress Sandwiches
Cucumber Sandwiches
Nut Bread Sandwiches
Small Cakes
Coconut Orange Cookies Brownies
Tea or Mint Chocolate
Salted Nuts Candies

AFTERNOON COFFEE.

Glazed Cinnamon Rolls, Toasted
or Cherry and Almond Ring
Small Cakes with Pastel
Jelly Toppings
Coffee Salted Almonds Coffee

INFORMAL TEA.

Thin Slices of Genoese Cake
Candies Tea Nuts
Queen Tea or Currant Muffins
Salted Nuts Tea Mints

WEDDING REFRESHMENTS.

Chicken Bechamel in Toast Mousse
Holiday Relish Celery Green Olives
Fresh Strawberry Ice Cream or
Montpelier Mousse
Dixie White Cake Fruit Cake
Candies Coffee Salted Nuts

THE STEAK DINNER.

Planked or Broiled Steak—Potato
Border—Maitre d'Hotel Butter
Garnishes chosen from the following:
Stuffed Tomatoes, Stuffed Green Peppers,
Mushrooms, Small Glazed Onions or
Carrots, Asparagus Tips, Flowerets
of Cauliflower, Peas.
Currant Jelly Hot Rolls
Duchess Chocolate Pudding
Coffee or Tea

A CHICKEN DINNER FOR SUMMER.

Jellied Tomato Bouillon
Fried Chicken
Corn on Cobb Spinach
Currant Jelly
Baking Powder Biscuits
Cantaloupe a la Mode Demi-tasse

MY FAVORITE RECIPE



By

Mrs. William Healey

- 1 box skinless sardines
- 1 large dill pickle
- 3 hard-boiled eggs
- 1 cup mayonnaise

Mash the sardines and spread on round slices of whole wheat bread. Place a thick slice of tomato on top of the mixture, spread with mayonnaise and sprinkle with the pickle and egg minced very fine. Garnish with parsley and serve individually.

A SAVORY MEAT LOAF DINNER.

Savory Meat Loaf
Stuffed Baked Potatoes
Spring Onions
Buttered Carrots
Down-South Biscuits
Fruit Salad
Lemon Cream Mayonnaise
Coffee or Postum

CHRISTMAS DINNER.

Hors d'oeuvres Consomme
Roast Goose Celery Stuffing
Apple Rings Cranberry Ice
Sweet Potato Puff Green Beans
Swansdown Parker House Rolls
Salad Greens
Chiffonade Dressing
Christmas Plum Pudding
Nuts Demi-tasse Bonbons

CORNED BEER HASH DINNER.

Celery Radishes
Corned Beef Hash
Tomato Sauce
Cabernet Muffins Buttered Beets
Savoy Pudding
Coffee or Postum

THE CHICKEN LEFT-OVER DINNER.

Cream of Mushroom Soup
Molded Chicken Loaf
Water Cress and Tomato Garnish
Potato Chips
Raised Brown Bread
Peach Shortcake Coffee

HAMBURG STEAK—AN OVEN DINNER.

Baked Hamburg Steak
Baked Squash Buttered Onions
Potato Buns
Endive Roquefort Dressing
Grape-Nuts Brown Betty
Butterscotch Hard Sauce
Coffee or Tea

A NEW ENGLAND DINNER.

Piccadilli
Boston Baked Beans
Boston Brown Bread
Hard Lettuce and Cucumber Salad
Apple Bran Scallop Coffee

GUINEA HEN—A COMPANY DINNER.

Clam Bouillon Melba Toast
Roast Guinea Hen Parsley Stuffing
Green or Wax Beans
Wild or Cultivated Rice
Dinner Rolls
Avocado Salad
Angel Charlotte Russe Coffee

TONGUE—A HOT WEATHER DINNER.

Sliced Cold Tongue Jellied Horse-radish
Bolivia Potato Salad
Raised Brown Bread
Fresh Fruit Tarts
Hot or Iced Postum au Lait

HEARTS—AN ECONOMICAL DINNER.

Hearts with Grape-Nuts,
Smothered in Onions
Riced Potatoes Broiled Tomatoes
Calumet Pocketbook Rolls
Spiced Grape Jelly
Endive Chiffonade Dressing
Amber Russet Coffee or Postum

A MEATLESS DINNER.

Fruit Cocktail
Grape-Nuts Roast Parsley Sauce
Buttered Cabbage Baked Tomatoes
Chocolate Ice Cream Sand Tarts
Coffee or Tea

THANKSGIVING DINNER.

Tomato Juice Cocktail
Roast Turkey Chestnut Stuffing
Cranberry Mold
Brussels Sprouts Riced Potatoes
Down-South Biscuits
Lettuce Salad
Cheese Straws
Delicious Pumpkin Pie
Coffee

Nuts Cream Wafers Raisins

A VEGETABLE DINNER.

Shrimp Cocktail
Hot Vegetable Platter
Spiced Peaches Bran Muffins
Red Cherry Pie
Postum

Thanks For Your Interest, And Here Is a Nice Reward

It is with pride and joy that I present to my readers, this, my fourth semi-annual Cook Book. Without your regular reading of my column each Friday morning, I could not give you these ideas for a Happy Kitchen.

Because you have made these Cook Books possible, I shall give ten of you an opportunity to win a splendid prize. These ten prizes will be ten General Foods Cook Books, which any housekeeper will be glad to have.

The prizes will be awarded for the ten best letters of not over 100 words, answering this question, "Why Will You Keep Sally Saver's Cook Books?"

These prizes are well worth winning, and at this time I wish to acknowledge much valuable information in this issue, which has been gleaned from the General Foods Cook Book.

I want all of you to try and win one of these Cook Books. Letters should be addressed to Sally Saver, care The Constitution, and must be received on or before July 26. Winners' names will be given in my regular column on July 28.

Thanking you in advance for your continued interest in my activities, I am,

"Yours for a Happy Kitchen,"

Sally Saver

TURN TO

PIGGLY WIGGLY

QUALITY AND ECONOMY

PLAN YOUR MENUS EASILY AND ECONOMICALLY

FROM THE SMILING SHELVES of DIGGLY WIGGLY

THERE IS ONE NEAR YOU

1005 Peachtree St.	VE. 2317	1578 Piedmont Ave., N. E.	HE. 1129
219 Tenth St.	VE. 1323	1879 N. Decatur Rd.	DE. 1226
1398 Peachtree St.	HE. 2136	Avondale Estates	DE. 3236
2293 Peachtree Road	HE. 2213	Decatur, Ga.	DE. 3126
2817 Peachtree Road	CH. 1711	423 Moreland Ave., N. E.	DE. 1376
3079 Peachtree Road	CH. 1321	1025 Edgewood Ave., N.E.	WA. 2214
224 Ponce de Leon Ave.	WA. 3146	14 Broad St., N. W.	WA. 7112
733 Ponce de Leon Ave.	WA. 1631	811 Gordon St.	RA. 2281
1141 Ponce de Leon Ave.	HE. 2623	793 Cascade Ave.	RA. 3321
599 North Highland Ave.	WA. 7327	1197 Lucille Ave.	RA. 1261
802 North Highland Ave.	HE. 3246	902 Dill Ave.	RA. 6261
1036 North Highland Ave.	HE. 1324	East Point	CA. 3312
476 Boulevard Ave., N. E.	WA. 7112	College Park	CA. 3216
1028 Boulevard Ave., N. E.	VE. 1241	514 Flat Shoals Ave.	WA. 6320
Marietta, Ga.	MAR. 118	1979 Boulevard Drive	DE. 2117

4 Butler Street (Municipal Market)

SALLY SAVER COUPON

TO OUR CUSTOMERS

25c NEW ONES - "WELCOME" 25c
OLD ONES - "MANY THANKS"

As a special offer to our new and old friends, Piggly Wiggly stores will honor this coupon as 25c on the purchase of an order of \$2.50 or more, when presented at any Piggly Wiggly store.

(THIS COUPON NOT GOOD AFTER AUGUST 1, 1933)

Here Is the Best Method To Dress and Clean Poultry

Remove hairs and down by singeing. To do this, expose all parts of the bird to a flame. Cut off the head. Draw out the pin feathers. To pull off the foot, and with it the tendons, cut through skin around the leg 1 1/2 inches below the leg joint, taking care not to cut the tendons. Place leg at this cut over edge of board. Press downward to snap the bone. Then take foot in right hand, holding bird firmly with left hand, and pull off foot.

Make an incision through skin below breastbone. Remove, through this incision, the entrails, gizzard, heart, and liver. Cut gall bladder carefully from the under side of the right lobe of the liver. (Take great care that the gall bladder is not broken.) Remove every part of the lungs, located on each side of the backbone and enclosed by the ribs. Remove the kidneys from hollow near end of the backbone. Cut oil bag from tail.

Placing the first two fingers under the skin close to the neck, withdraw the windpipe, also the crop which will be found adhering to skin close to breast.

Draw back the skin of the neck, cut off neck near body, leaving the skin long enough to fasten under the back. Wash bird thoroughly by allowing cold water to run through it. Wipe inside and outside, and see that everything has been withdrawn.

TO CUT UP A FOWL: When dressed and cleaned, according to preceding directions, cut through skin between leg and body and close to body. Bend back leg, thus breaking ligaments. Cut through flesh and separate joint.

Separate upper part of leg (second joint) from lower part of leg (drumstick) as leg is cut from body.

Remove wing by cutting through skin and flesh. Cut off tips. Separate breast from back. Back may be divided by cutting crosswise through the middle.

Wipe pieces with clean wet cloth.

TO TRUSS CHICKEN AND TURKEY: Draw thighs close to body and insert a steel skewer through the middle joint on other side. Cross drumsticks, tie firmly with a long cord, and fasten to tail.

Place wings close to body and insert a second skewer through the wings and body.

Draw neck skin under back and fasten with a small wooden skewer. Turn bird on its breast. Cross string attached to tail and wind it around each end of lower skewer; again cross string and draw around each end of upper skewer; tie string in a knot and cut off ends.

How To Use Inexpensive Cuts of Meat

The shoulder or chuck, the shank, the short ribs and the round make good beef stew meats. Out of these cuts are made brown beef stew, Spanish stew, Hungarian beef stew and all of the various Swiss steak combinations, as well as chop suey.

The breast of lamb or the shoulder, as well as the neck, properly cut, make delicious lamb stews. The same cuts are used for veal stew.

From pork shoulder or trimmings is made the usual chop suey, the preferred type being the pork chop suey.



Veal Stew.

Two pounds veal breast or shoulder, 8 medium-sized potatoes, sliced or cubed, 2 medium-sized onions, sliced or whole; 2 cups chopped or sliced carrots, 4 tablespoons flour.

Cut the fat from the meat into cubes, place in the stewing kettle and heat it. Cut the meat in small portions and brown it in the hot fat, searing well on all sides, taking about 10 minutes for the process. Add enough hot water to just cover the meat. Cook at simmering temperature one-half hour.

Then add the carrots and onions, and enough hot water to cover them if it has previously cooked away. Cook until meat is almost tender, at simmering point, then half hour before fully done add the potatoes.

Make a paste of the flour and an equal amount of cold water, then thin to the pouring consistency and add to the stew. Cook 5 minutes to thicken, then season with salt and pepper, and at last minute before serving add 2 tablespoons finely-minced fresh parsley.



Brown Beef Stew.

One onion chopped fine, 3 pounds of stewing beef, cut into serving portions; 1 onion, stuck with 3 whole cloves, 1 tablespoon each, butter or drippings and lemon juice, 1 teaspoon celery salt and minced parsley.

Fry the onion and meat in the but-

ter until seared well, place in kettle with other ingredients, except parsley, barely cover with hot water, simmer till meat is tender. When done, thicken the liquid with a flour-and-water paste, cooking 5 minutes afterwards till thickened, then add the chopped parsley and serve. It takes about three hours to make this stew. Two tablespoons of flour is the usual allowance for thickening each pint or two cups of liquid.

Irish Stew.

Three pounds breast or shoulder of lamb, cut in small pieces; 1-2 cup carrots, diced or sliced; 1-2 cup turnips, diced; 1 onion, chopped or sliced; 4 cups potatoes, cut in thin slices and parboiled 5 minutes; 1-4 cup flour, diluted with cold water to a paste.

Cut the lamb into serving portions, place in stewing kettle and cover with boiling water. Cook slowly, simmering, about two hours, or until tender. At the end of the first hour, add the carrots and turnips and onion; 15 minutes before serving add the thinly-sliced potatoes. When done, thicken the gravy with the flour and water paste. Season with salt and pepper and serve with tiny dumplings if desired.



Hungarian Beef Stew.

Two pounds of lean beef, cut in small pieces, and sprinkled with salt, pepper and vinegar. Let stand 2 hours. One onion chopped fine, 1 pinch caraway seed, sweet majoram and paprika.

Fry the onion and the meat in butter until seared. Add the seasonings, cook slowly till tender without any water added. Add 1 tablespoon flour rubbed to a paste with 1-2 cup cold stock or water, and when it thickens, add 1-2 cup thick sour cream and paprika to taste. Serve immediately.

Lamb Stew.

Have the breast or shoulder of lamb cut in convenient pieces for stewing, brown them in hot bacon fat or drippings. Cover with boiling-hot stock or water, add a bunch of sweet herbs, a small clove of garlic, 1 chopped onion and 2 tablespoons of vinegar. Simmer until meat is tender. Drain off the liquid, add 1-2 cup stewed and strained tomatoes, pour over the meat and serve with a border of boiled rice. If preferred, the tomatoes and meat

Jams and Jellies

RIPE GRAPE BUTTER.

Seven cups (3 lbs.) sugar, 4 1-2 cups (2 1-4 lbs.) prepared pulp, 1-2 bottle (1-2 cup) Certo.

Measure sugar and pulp, as prepared above, into large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard one minute. Remove from fire and stir in Certo. Pour quickly. Paraffin hot butter at once. Makes about 11 eight-ounce glasses.

CANNED PINEAPPLE MINT JELLY.

Two cups (1 lb.) syrup from canned pineapple, 1 cup mint leaves, 3 1-2 cups (1 1-2 lbs.) sugar, green coloring, 1-2 bottle (1-2 cup) Certo. Drain syrup from canned pineapple. Wash mint leaves. Do not remove from stems. Place leaves in large saucepan and press with wooden potato masher.

Measure sugar and pineapple syrup into saucepan and mix with mint. Bring to a boil, adding coloring to give desired shade. Use coloring which fruit acids do not fade. As soon as mixture boils, add Certo, stirring constantly. Then bring to a full rolling boil and boil hard one-half minute. Remove from fire; remove mint leaves and stems. Skim, pour quickly. To remove all traces of mint leaves, hot jelly must be poured quickly through a fine sieve before it is poured into glasses. Paraffin hot jelly at once. Makes about 5 eight-ounce glasses.

RASPBERRY JAM, LOGAN-BERRY JAM.

Four cups (2 lbs.) prepared fruit, 6 1-2 cups (3 1-4 lbs.) sugar, 1-2 bottle (1-2 cup) Certo.

To prepare fruit, crush or grind about two quarts fully ripe berries. Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard one minute. Remove from fire and stir in Certo. Then stir and skim by turns for just five minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 10 eight-ounce glasses.

CURRENT AND RASPBERRY JAM.

Four and one-half cups (2 1-4 lbs.) prepared fruit, 7 cups (3 lbs.) sugar, 1-2 bottle (1-2 cup) Certo.

To prepare fruit, crush about one and one-half pounds fully ripe raspberries. Add three-fourths cup water, bring to a boil, cover, and simmer 10 minutes. Remove seeds by sieving. Crush about one quart fully ripe raspberries.

Measure sugar into large kettle. Add prepared fruit, filling up last cup with water if necessary. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard one minute. Remove from fire and stir in Certo. Skim, pour quickly. Paraffin hot jam at once. Makes about 11 eight-ounce glasses.

PEPPER RELISH.

Two cups (1 1/2 lbs.) prepared pepper, 6 1-2 cups (3 1/4 lbs.) sugar, 1-2 cups apple vinegar, 1 bottle Certo.

To prepare peppers, cut open about one dozen medium peppers and discard seeds. For best color, use equal amounts green and red sweet peppers. Put through food chopper twice, using finest knife. Drain pulp in sieve.

Measure sugar and vinegar into large kettle. Add prepared pepper, packing it solidly into cup until juice comes to top. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard two minutes. Remove from fire and stir in Certo. Then stir and skim by turns for just five minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot relish at once. Makes about 9 eight-ounce glasses.

MARMALADES.

Three cups (1 1/2 lbs.) prepared citrus fruit, 6 cups (2 lbs. 10 oz.) sugar, 1-2 bottle (1-2 cup) Certo.

For orange marmalade, use four medium oranges and juice of one or two lemons; for grapefruit marmalade, use two medium grapefruit; for orange, grapefruit and lemon marmalade, use one of each fruit.

To prepare fruit, remove skins in quarters. Lay quarters flat, shave off and discard about one-half of white part. With a very sharp knife, cut remaining rind into long, very slender shreds. Add one and one-half cups water and one-fourth teaspoon soda. Bring to a boil and simmer, covered, for just 10 minutes, stirring occasionally. Cut off tight skin of peeled fruit and slip out pulp. Add pulp and juice to cooked rind. Simmer, covered, 20 minutes longer.

Measure sugar and prepared fruit, stock liquid may be thickened slightly.

Pork Chop Suey.

One-half pound lean pork cut into strips, 1 cup chopped celery, 1 green pepper, chopped (optional), 2 large white onions, chopped coarsely, 1 cup of meat stock (if none is available, make it with hot water and a beef bullion cube), 1 can assorted Chinese vegetables, 2 tablespoons sugar, 1 tablespoon soy sauce, 1 1/2 tablespoons of flour or 1 tablespoon cornstarch, 3 tablespoons cold water.

Put the meat, cut in strips, into a large frying pan with enough hot oil or bacon fat to cover the bottom of the pan, sear the meat, cover the pan and cook meat a few minutes. Then add the celery, peppers, onions, sugar and meat stock, cover the pan and simmer gently until everything is tender, but not mushy. Add the Chinese vegetables and the soy sauce, and the thickening mixed with the cold water. Cook 5 minutes, then serve immediately with steamed rice. Serve

MY FAVORITE RECIPE

By

Mrs. Humphrey

Wagar

1280 Peachtree St.

Hors D'Oeuvre

Thin slices of Kosher corned beef rolled into tiny corn and filled with mixture of one-half Roquefort cheese and one-half cream cheese blended with Worcestershire sauce, tarragon vinegar, drop of tobacco, salt and garlic if desired.



solidly packed, into large kettle, flooding each cup with juice, or if necessary, with water. Bring to a boil, and boil gently five minutes. Remove from fire and stir in Certo. Then stir and skim by turns for just five minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot marmalade at once. Makes about 10 eight-ounce glasses.

BANANA AND PINEAPPLE JAM.

Four cups (2 lbs.) prepared fruit, 7 1-2 cups (3 1-4 lbs.) sugar, 1 bottle Certo.

To prepare fruit, crush five fully ripe bananas to a fine pulp and add one No. 2 can (2 1-2 cups) crushed pineapple.

Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard one minute. Remove from fire and stir in Certo. Skim, pour quickly. Paraffin hot jam at once. Makes about 11 eight-ounce glasses.

DRIED APRICOT JAM.

Four cups (2 lbs.) prepared fruit, 7 cups (3 lbs.) sugar, 1 bottle Certo.

To prepare fruit, add three one-half cups water to one-half pound dried apricots. Cover and let stand four hours or overnight. Then simmer, covered, 30 minutes. Drain fruit, grind or chop fine, and mix with juice.

Measure sugar into large kettle. Add prepared fruit, filling up last cup with water if necessary. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard one minute. Remove from fire and stir in Certo. Skim, pour quickly. Paraffin hot jam at once. Makes about 11 eight-ounce glasses.

MARSHMALLOW CREAM.

One pound fresh marshmallows, 1 cup milk, 1 pint cream (whipped), 1 cup chopped pecans.

Dissolve marshmallows in milk, stirring constantly over a slow flame. Be careful or it will scorch. When cold add cream and nuts. Flavor with grape juice, orange juice, or any desired flavoring. Crushed pineapple may be added.

Miscellaneous

FAIRY BALL MERINGUES FOR ICE CREAM.

Three egg whites, 1 cup powdered sugar, 1 teaspoon vanilla or almond.

Beat egg whites very stiff, add sugar slowly, constantly beating the mixture. Put in flavoring and shape into balls with large spoon. Bake one-half hour in slow 300-degree oven on cookie sheets or on waxed paper. For service with ice cream, remove the soft part of the meringues and fill centers with ice cream, placing top of meringues back on. These may be tinted with cake coloring to match color schemes of various occasions.

QUICK CHERRY PUDDING.

One cup sugar, 2-3 cup flour, 1 cup cherry juice, 2-3 cup water, 1 cup fresh, pitted cherries 1-4 teaspoon salt.

Add the sugar to the cherries, to liberate the juice. When it has stood for some time, combine the juice with other ingredients, except the cherries, and cook in double boiler till thick. Add the cherries, beat hard while cooking for a few minutes. Cool, serve very cold.

SPINACH SOUP.

One and one-half cups cooked spinach, 2 cups milk, scalded; 2 cups boiling water, 3 bouillon cubes (chicken flavor), 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon salt, dash of pepper, 1 1-2 teaspoons scraped onion.

Chop spinach and force through sieve. Add to milk, water and bouillon cubes in double boiler. Melt butter, add flour and seasonings, and stir well. Add a small amount of hot liquid and stir until smooth. Return to double boiler and cook until slightly thickened, stirring constantly. Serves 4.

Omelet—Cape Cod Style.

Add to your omelet recipe, before folding, a slice of cranberry sauce. Delicious.

Sandwiches.

Whip and mix cranberry sauce into the sandwich filling, meat or cheese

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Souffle and Meringue Desserts

Some of the most tasty and intriguing desserts are of the souffle or meringue type. Because these puddings call for plenty of eggs, the spring is the time to make them. Spring is one good time to eat them, too, because the dinner or supper is quite likely to be light in nature, largely of the newest of spring vegetables, and the souffle, with its eggs, adds the needed building food or protein.

A souffle, puffy and golden brown, is either a real company dessert, or an everyday one with a company touch. It is always baked. Some puddings are called souffles which should really be labelled whips or puffs. Contrary to the usual idea, both souffles and meringues are easy to make, and success is assured if directions are followed, and the oven not made too hot.

Try some of these interesting desserts. They will be extra good if you are so fortunate as to own a mechanical mixer, which makes the egg whites go at least a third farther.

Date Souffle.

Twenty-four dates, stoned; 1-2 cup powdered sugar, 4 egg whites beaten stiff, 1 teaspoon lemon juice.

Cover stoned dates with cold water, bring to boil and cook till soft. Drain off most of the water, mash the dates through a sieve or potato ricer. Cut and fold the sugar and date pulp into the stiffly beaten egg whites, add lemon juice.

Pile lightly into well-buttered baking dish, cover, set in shallow pan of hot water and bake in slow oven for 15 minutes. Remove the pan of water then, and cook the souffle till top is lightly browned, of course removing

MY FAVORITE RECIPE

By

Mrs. Lawrence
Willett

Chicken Mousse



One cup of cooked chicken, ground (use white meat), one cup of chicken broth, three egg yolks, one tablespoon granulated gelatine, one and one-fourth teaspoon salt, one-half pint cream, whipped. Beat the yolks of the eggs and stir lightly into the broth. Add seasonings. Cook in double boiler until it is thick and creamy like custard. A minute before removing from the stove add gelatine which has been dissolved in four teaspoons of cold chicken broth. Stir until dissolved. Pour over chicken meat and stir over ice water until thick and cool. Fold in whipped cream. Place in mould and allow to congeal. Garnish with parsley and serve.

cover also. Serve with whipped cream or a soft boiled custard sauce.

Florida Sunshine for Five.

One cup sugar, 3 tablespoons flour, pinch salt, 1 cup milk, 2 beaten egg

yolks, juice and grated rind 1 orange, 2 stiffly beaten egg whites.

Combine all ingredients except egg whites, then fold them in carefully after beating them stiff. Bake in a

well buttered pudding dish, set in a pan of hot water, in a moderate 350-degree oven for 25 or 30 minutes. Serve with plain or whipped cream. This may be served hot or cold as desired.

Butterscotch Meringue Pudding.

In top of double boiler scald 1 cup milk, add 3 tablespoons cornstarch moistened with 1 cup cold milk, 1-4 teaspoon salt, stir until smooth and thick.

Melt in small saucepan 2 tablespoons butter, add 1 cup brown sugar and stir till sugar is soft. Add this mixture to the cornstarch mix. Beat up 2 egg yolks till light, add some of the hot mix to them and stir, then add it to the rest of the cornstarch mixture and cook 1 minute. Pour into individual baking cups and cool.

Beat 2 egg whites till stiff, gradually beat in 4 tablespoons sugar. Place it on top of the cold puddings in large peaks, swirling the egg whites around to make it attractive looking. Set the dishes on a cookie sheet or into a shallow pan, brown in a slow 300-degree about 12 minutes, or until golden brown. Do not cook meringues in hot oven or under the broiler.

Chocolate Souffle.

One cup scalded milk, 3 tablespoons flour, 1 tablespoon butter, 2 ounces grated or cut-up chocolate, 1-3 cup sugar, 3 egg yolks, 3 egg whites.

Melt butter, add flour and make into smooth paste. Add the milk as for white sauce. Then add the chocolate, sugar and beaten up egg yolks and cook till chocolate is melted. Then stir and fold in the stiffly beaten egg whites, pour into a well-buttered baking dish, bake in pan of hot water in slow 300-degree oven, about 30 minutes or till firm. Serve hot with cream.

Banana Cream Souffle.

Whip 1 cup cream stiff. Beat 3 egg whites. Beat 2 egg yolks. Have ready 1-2 cup ripe bananas chopped fine. Stir bananas into the stiff

cream, add 1-4 cup sugar, the beaten egg yolks and finally fold in the stiffly beaten egg whites. Half fill a buttered baking dish with it, bake in moderate 350-degree oven till puffed and browned. Serve at once, as this pudding falls quickly.

APPLE MERINGUE PUDDING.

Two cups chopped apples or apple sauce, 3 tablespoons sugar, 1 tablespoon butter, 1-4 teaspoon nutmeg, 1-4 teaspoon each allspice and cinnamon, 1 teaspoon vanilla, 3 well-beaten egg yolks, 3 stiffly beaten egg whites.

Stew apples until soft, or use applesauce. Stir in the butter, sugar and spices. Remove from fire, add well-beaten egg yolks, beat until very light and fluffy, pour into a buttered baking dish and bake 15 minutes. Then cover with a meringue made with the stiffly beaten egg whites and 4 tablespoons powdered sugar and the vanilla. Bake until light brown and set in a slow 300-degree oven, then serve cold with cream.

LEMON SOUFFLE.

Four egg yolks, 4 egg whites, grated rind and juice of 1 lemon, 1 cup sugar.

Beat yolks till thick and lemon-colored, add sugar gradually and continue beating. Then add lemon juice and rind. Fold in the stiffly beaten egg whites, turn into a buttered baking pan, set the pan into another one of shallow water, bake 35 to 40 minutes in moderate 350-degree oven until set. Serve with or without a sauce, usually custard or thin lemon sauce.

STRAWBERRY SOUFFLE.

One cup mashed strawberry pulp, 4 teaspoons sugar, 3 egg whites beaten stiffly.

Mix all ingredients together lightly, using more sugar if berries are very sour. Pour into a buttered baking dish, bake in moderate 350-degree oven for 40 minutes. Serve at once.

What a Cool, Crisp Way to begin the day!

Post Toasties! Light and gay and tempting... and so refreshingly good with luscious fruit or berries.

Here it is, everybody!—the perfect hot-weather breakfast!... the ideal "take-off" on a sultry morning!

It's Post Toasties! Crisp, honey-colored flakes that taste so grand—and float so gaily in their bowls of cool milk or cream. You'll love them! You'll love their tempting flavor—plain or blended with juicy, ripe fruit or berries.

And these tender, toasted hearts of corn turn into energy—*fast!* Quick energy in cool, crisp form. So do yourself a favor... Try Post Toasties for breakfast—tomorrow. You'll be glad you did! It is a product of General Foods.

TOYS FOR THE CHILDREN!

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**A LOT FOR
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How Will You Have Your Vitamins?

PINEAPPLES—THE FOUNTAIN OF YOUTH?

Poor Ponce de Leon lived too soon! Were he alive today his feverish search for the Fountain of Youth would not be in vain.

Out in Hawaii he would be taken in hand by a guide, trotted off to one of the large pineapple canneries, and invited to help himself from fountains of iced pineapple juice.

For on that romance-laden isle in the middle of the blue Pacific grows some of the finest pineapple in the world—about forty-five million dollars' worth last year. What an industry it is! Second only to the great sugar cane industry that first brought fame to the Hawaiian Islands. One cannery alone in Honolulu last year packed more than a hundred million cans of this life-giving fruit.

Wild pineapples have been growing in Hawaii for quite a number of centuries, but the royal ancestors of our present pineapples were not introduced until 1886. They were brought from French Guiana in South America.

Scientific cultivation and experiment over a period of some 30 years has resulted in a far bigger and better fruit and there's nothing accidental about its production. First of all, the soil must be of the right type, rich in iron and carefully cultivated. The fields must be well drained, and the climate sunny, and warm, and just dry enough.

Strips of mulch paper are stretched in rows along the fields. Holes are pierced in this paper, and through each hole a little pineapple plant, a slip or crown is set. The paper helps to hold the warmth and moisture, and to keep down the weeds. Most of the planting is done in the summer and fall, the fruit maturing in from 15 to 20 months. The ripe pineapples are then cut by hand and sent at once to the canneries. From the plant to the cannery at the very

moment they are at the zenith of their ripeness!

Inside the cannery are glittering stacks of empty cans, and great loads of pineapples, fresh from the fields, to be dealt with expertly by peeling and coring and slicing machines in charge of white-capped and aproned girls with shining knives, and by vacuum machines and pressure cookers and other up-to-date appliances. Finally out go the full cans of sliced or crushed pineapples or pineapple juice, with the luscious flavor that we all know.

Yes, Ponce de Leon lived too soon.

Pineapple Juice Cocktail.

Mix equal parts of pineapple juice and orange juice. Add a dash of lemon or lime juice and chill thoroughly. Serve icy cold.

Pleasant Breakfast Surprises.

On a hot summer morning when appetites are languid—that is the time for the exercise of culinary imagination in the matter of breakfast menus. Fortunately, the crisp, golden flakes of Post Toasties combine with summer fruits so deliciously that the most capricious appetite is tempted into making a good breakfast. A cantaloupe Post Toasties cup, for instance, or Post Toasties served with berries in season are not only delicious but nourishing preludes to breakfast and extremely economical, since they make a little fruit go a long way.

Cantaloupe Toasties Cup.

Chill small ripe cantaloupe. Cut in halves, allowing one-half to each serving. Remove seeds. Cut thin slice from bottom of each half so that cantaloupe will rest firmly on plate. Fill center with Post Toasties. Serve with light cream and powdered sugar.

Delicious Picnic Tid-Bits.

Summer is picnic time—and what is a picnic without baskets full of tempting food? To the youngsters a picnic is always a thrill whose climax is reached when the lunch baskets are unpacked and the goodies spread out on the grass. The appetites of young and old are sharpened by the outdoors. Everyone does a great deal of eating, so let's be sure that we fill the basket with good substantial sandwiches, and above all, that there is plenty to satisfy the sweet tooth. Be sure that the picnic sweets are so wholesome as well as tempting that the festivity need not be spoiled by parental "don'ts."

With crunchy golden Post Toasties as the foundation of these delightful sweet things you can be indulgent with the children, for this food is as good and wholesome as food can be, yet so tempting that it adds a great deal to the pleasant occasion.

Chocolate Toasties Squares.

Three-fourths cup sugar, 1 egg well beaten, 1 teaspoon salt, 1 cup Post Toasties crumbled, 1 tablespoon milk, 1-2 teaspoon vanilla, 2 squares unsweetened chocolate melted, 2 tablespoons melted butter. Beat sugar into egg. Add salt, 1-2 cup Post Toasties, milk and vanilla.

MY FAVORITE RECIPE

By

Mrs. Eugene Harrington

60 Maddox Drive,
Atlanta, Ga.

Sweet Potato Balls



Boil and then mash Georgia yams. Cream until smooth, then add about one cup of sugar to each quart of potatoes. Make a round ball, with a marshmallow in the center, and roll in ground black walnut meats or pecan meats. Fry until brown in very deep, hot, fat, being careful not to let them crumble. If the potatoes are cold before making into a ball there is less danger of crumbling.

Combine chocolate and butter and add. Mix well. Sprinkle greased pan, 8x8x2 inches with 1-4 cup Post Toasties, pour in chocolate mixture and sprinkle remaining 1-4 cup Post Toasties on top. Bake in slow oven (325 degrees F.) 40 minutes, or until done. Cut in squares. Makes 16 squares.

Cocorouns.

One cup sugar, 1-2 teaspoon salt, 2 egg whites stiffly beaten, 2 cups Post Toasties, 1 can hredded coconut, 1-4 teaspoon almond extract.

Fold sugar and salt gradually into egg whites. Fold Post Toasties and coconut gradually into mixture. Add almond extract. Drop from teaspoon onto greased baking sheet. Bake in moderate oven (350 degrees F.) 10 to 12 minutes. Makes 3 dozen cocorouns.

BANANA TORTE.

Four large ripe bananas, Sponge cake: 1 1-2 cups confectioner's sugar, 1 1-4 cups milk, 2 tablespoons orange juice, 1-4 cup butter, 1-3 cup white corn syrup, 1-3 cup flour, 1-2 teaspoon vanilla, 2 eggs.

Mix flour and sugar thoroughly, then add to butter melted in double boiler; when smooth stir in warm milk and cook for 10 minutes, stir often. Add beaten eggs, mix well and remove from fire. Flavor and chill. Cut cake into two thick layers, spread the lower half generously with cooked cream mixture and cover with slices of bananas. Place upper half on



cake after cutting around edge to form a wall, scooping out crumbs with a fork. Fill the hollow with cooked cream. Make a plain thin frosting with the confectioner's sugar, orange juice and a few drops of red coloring, 2 tablespoons of syrup and water as needed to moisten. Spread a thin layer over the top and sides. When hardened cut bananas in halves, roll in lemon juice, place on top of cake and spread some icing over the bananas.

CHARLOTTE RUSSE.

One-fourth cup cold water, 1 envelope gelatin.

Mix and let stand 10 minutes. Add 1 cup boiling water and 1 cup sugar, 1 teaspoon vanilla. Beat until cool, pour slowly over beaten whites of 3 eggs and fold in 1 pint whipped cream. Garnish with maraschino cherries cut in small pieces.

FAVORITE SALAD.

Place on lettuce leaf a slice of pineapple, cover with salad dressing; over this place cream cheese that has been pressed through a potato sieve or mashed with a fork. On top place ch cry.

Dressing: Six tablespoons of pineapple juice, 2 tablespoons sugar, butter size of walnut. Heat in double boiler, add 2 beaten eggs and cook until it coats the spoon. When cold add whipped cream.

FROZEN CHARLOTTE RUSSE.

Two teaspoons granulated gelatine, 1 cup chocolate flavored syrup, 3 tablespoons cold water, 2 dozen small lady fingers, 1 pint whipping cream.

Soften the gelatine in the cold water for 5 minutes. Scald 1-2 cup cream, remove from fire, add softened gelatine and stir until dissolved. Cool. Whip the remainder of the cream until stiff. Then very slowly add the gelatine mixture and the chocolate syrup, beating constantly until the mixture is well blended. Line the bottom and sides of a freezing tray of an automatic refrigerator with halves of lady fingers and pour over them the chocolate mixture and place remaining lady fingers on top and freeze. Whipped evaporated milk may be used instead of cream. Serves eight.

SIMPLE RECIPES FOR SUMMER BEVERAGES

Of course everyone knows how delightful and invigorating iced tea can be on a hot day and most of us take advantage of its refreshing qualities by drinking it plain, with a dash of lemon or with mint. When making tea beverages, only a fine quality tea should be used. The variety chosen depends upon individual taste to a certain extent but most people prefer an orange pekoe such as Lipton's Yellow Label. On party occasions we all like to serve something special. The following recipes, using tea as a base, have enhanced many a hostess' reputation.

Ginger Ale Tea Punch.

1 cup strong hot Lipton's tea
3-4 cup sugar
3-4 cup orange juice
1 quart ginger ale
1-2 orange, sliced thin
Pour hot tea on sugar and stir until dissolved. Add fruit juices, combine with the ginger ale and sliced orange and pour over block of ice in a punch bowl. Makes 13-4 quarts.

Party Iced Tea.

1 quart boiling water
4 tablespoonfuls Lipton's tea
Few sprigs mint
2 cupfuls sugar syrup
Juice 2 lemons
Thin slices oranges and lemons
Pour freshly boiling water over Lipton's tea and mint. Let stand four minutes. Strain. Add sugar syrup and lemon juice. Pour over crushed ice or ice cubes. Add thin slices of lemon and orange. Serve in iced tea glasses. Makes about one and one-half quarts.

Grapefruit Tea Punch.

1 can grapefruit juice
1 can pineapple juice
1 cup strong Lipton's tea
1 quart ginger ale
1-2 cup sugar
Lemon and mint
Mix all ingredients except ginger ale. Chill. Just before serving pour in ginger ale. Garnish with lemon and mint. Serves six.

NEW WAY TO FIX STUFFED CELERY.

Mix one package of cream cheese with one cup of cottage cheese—add salt and enough mayonnaise to make a smooth mixture, stir in and blend thoroughly one tablespoon of Thomas' Meat Sauce. Wash and drain celery and fill with the mixture.

FRENCH DRESSING THAT TASTES DIFFERENT.

(Especially Good on Green Vegetable Salads.)
To your regular favorite French dressing add a tablespoon of Thomas' Meat Sauce or more according to the degree of sharpness liked. It gives the dressing a snap not ordinarily found in dressings of this type.

A SEA FOOD COCKTAIL SAUCE WITH PLENTY OF ZIP!

Just mix there parts of Thomas' Meat Sauce with one part ketchup and salt to taste. A little lemon may be added if you like an acid sauce.

Domino

Cane Sugars
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"Sweeten it with Domino"

Iced Tea Is 100 Per Cent American

China and Japan, India, England and Russia, all have had a hand in the development of tea growing and tea drinking. But America can claim the distinction of being the originators and largest users of tea for iced drinks.

Sir Thomas Lipton, being British and used to British methods of drinking tea, was astounded to note that the sale of his tea in America increased greatly during the summer months while the winter months were the peak for his sales in England. Upon investigation he found that iced tea had been discovered by Americans to be a most refreshing and cooling drink.

Who drank the first glass of iced tea, is one of the world's unsolved mysteries—nevertheless, we are greatly indebted to Sir Thomas Lipton for developing a tea with a flavor that makes a most refreshing and invigorating summer drink.

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Hors D'Oeuvres

Arrange in sections on large platter an assortment of highly flavored foods, such as tiny stuffed tomatoes, sliced tongue, ham or sausage, halves of stuffed eggs, stuffed celery, pickled beets, radishes, pearl onions, shrimp or crab meat with mayonnaise, pickles, smoked salmon or herring, sardines, anchovies, caviar, or cheese. Garnish platter with crisp lettuce, water cress, pimiento, green pepper or radishes.

Caviar, pearl onions, crab meat, and finely minced mixtures are usually served on crackers or pieces of thin toast, cut in various shapes.

Prepare assorted hors d'oeuvres as follows:

For caviar, spread 3 rounds toast with caviar. Remove yolks from 3 large, thin slices of egg. Trim rings of egg white to 1-4-inch width and place around edge of toast rounds, piecing where necessary, to hold caviar.



For shrimp, spread 5 rounds toast with 1 teaspoon each mayonnaise. Arrange 2 shrimps on each, with cut edges toward center. Top with 1 teaspoon mayonnaise. Sprinkle with chopped truffle.

For tomato, use 3 rounds toast. Arrange 2 wedges tomato on each, with cut sides together and rounded sides following edge of toast. Place 1 teaspoon mayonnaise on each piece of tomato, spreading it evenly. Place a third piece of tomato in center cut side down.

For anchovies, use 3 rounds toast. Arrange 3 anchovies on each. Dot centers with pieces of chopped pimiento.

Arrange hors d'oeuvres on platter. Garnish with stalks of stuffed celery, radish roses, ripe olives and sprigs of crisp water cress. Serves 6.

Surprises From The Hostess Shelf

Frozen Fruit Medley.

One can fruit salad (size No. 21-2-31-2c.); 1 bottle Canada Dry's Sparkling Orange.

Drain and dice fruit, saving cherries for garnish. Add 1 c. fruit juice with Canada Dry's Sparkling Orange. Place in refrigerator to freeze—about 2 hours. Cut in cubes, place in hollowed orange baskets, using the cherries, cut in circles, for garnish. Recipe serves 12 to 15. May also be served on lettuce as salad or in sherbet glasses for dessert.



MAIN COURSE.

Ham a la Canada Dry.

One slice ham 1 inch thick (2 pounds); 1 c. coarse bread crumbs, 2 tablespoons melted butter, 1 bottle Canada Dry Ginger Ale.

Use center cut of ham. Place in medium size baking pan. Pour over it Canada Dry and cover with bread crumbs mixed with melted butter. Cover and bake in moderate oven (400 degrees Fahrenheit) 50 minutes, or until tender. Uncover to brown.

SALAD.

Jellied Delight.

Two tablespoons gelatin, 1-3 c. cold water, 1-2 c. Canada Dry, 1 c. canned pineapple, 1 bottle (3 ounces) Maraschino cherries, 1 c. shredded coconut, 2 c. canned peaches.

Soak gelatin in cold water, then place over boiling water until dissolved. Cool. Add Canada Dry Ginger Ale slowly, stirring until blended. Combine with fruits, diced or cut in small pieces. When congealed, serve on lettuce with fruit salad dressing. Serves 8.



DESSERTS.

Ginger Ale Fanchonettes.

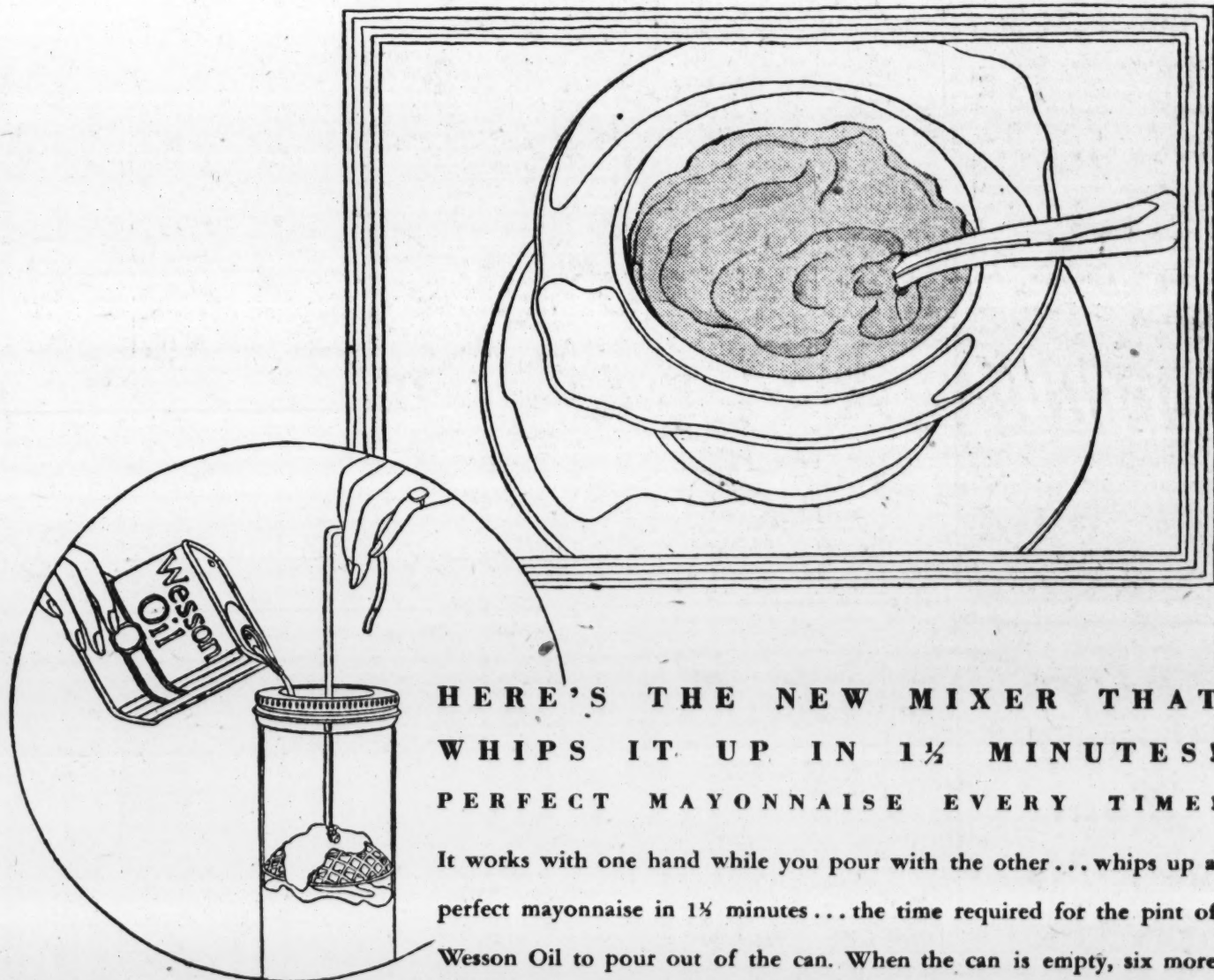
Bake little tart shells on inverted muffin pans, fill with following and top with a meringue or whipped cream: 1-4 c. Canada Dry, 2-1-2 tablespoons cornstarch, 1 egg yolk, 1-2 tablespoons sugar, pinch salt.

Heat Canada Dry to boiling; stir in cornstarch, egg yolk, sugar and salt, mixed. Cook over hot water, stirring occasionally for 15 minutes. Half cool, pile in shells and if a meringue is used, pile this on top and brown in a moderate oven.

Note: 12-ounce bottles used in above recipes.

You know *EXACTLY* what's in your own home made mayonnaise

Some folks like mustard in their mayonnaise, but some can't stand mustard at all. Some find freshly squeezed lemon juice better for the family than vinegar. And *everybody* wants to use a really nice salad oil like Wesson Oil . . . and an egg just out of the shell. Fresh-made, fresh-served home made mayonnaise is just about the most delicious dressing there is. And you know that your own home made mayonnaise is made of the finest things . . . made the way your family like it best and the way it is best for them.



HERE'S THE NEW MIXER THAT WHIPS IT UP IN 1½ MINUTES! PERFECT MAYONNAISE EVERY TIME!

It works with one hand while you pour with the other . . . whips up a perfect mayonnaise in 1½ minutes . . . the time required for the pint of Wesson Oil to pour out of the can. When the can is empty, six more strokes and your mayonnaise is finished. It can't fail.

GET THE MIXER AND 1 PINT OF WESSON OIL at your grocer's today! both for

49¢

The recipe is on the mixer

WESSON OIL *for making good things to eat*

Potato Salad

Each Country Has Contributed Its Suggestions For Salads That Are Individual and Different.

Potato Salads Are International in Their Origin and Universal in Their Appeal.

For Picnics Nothing Quite Replaces a Good Substantial Salad.

One of the main dishes taken along is potato salad. This is necessary because it is filling and heat-producing, and accomplishes these two functions with the least expenditure of energy on the homemaker's part and with the least room required for carrying it. But potato salad may be a dish fit for the king, or not fit to eat, depending upon the way it is made. Here are various methods of making it, some of them national in character:

California Potato Salad.

Six large boiled potatoes, 1 bunch celery, 2 large apples, 1 cucumber, mayonnaise dressing or whipped cream dressing.

Dice the vegetables and apples, combine with the dressing selected, season and serve cold on bed of lettuce. This, as well as all the other potato salads may be carried in the car in quart or two-quart glass jars. If the salad is packed into the jars and placed in refrigerator the night before, starting on the trip, the salad will hold the coolness for several hours, especially if wrapped in paper.

German Potato Salad.

Six medium potatoes, 1-4 pound fat bacon, cut into small dice; 1 small onion, chopped; 2 teaspoons salt, 1-4 teaspoon black pepper, 1-2 cup hot vinegar, 1-2 cup hot water, 2 tablespoons salad oil.

Boil potatoes and after draining peel and slice them while warm. Cover with a dressing made by frying the bacon over slow fire, adding the other ingredients to it. This potato salad is best when served hot, but it tastes very good cold, too. It may be garnished with diced or sliced pickled beets.

American Potato Salad.

The typical American-made potato salad is a combination of diced or sliced potatoes, chopped onions, minced parsley, hard-cooked chopped eggs and sometimes left-over string beans or peas, the whole moistened with mayonnaise, French or boiled dressing. Some people chop some fresh cucumbers and add them to the salad, but this is not a good thing to do if the salad must be carried sometime before eating it.

Hungarian Potato Salad.

Two cups sliced cooked potatoes,

1 small onion, minced; 1 pickled beet, minced, 1 sliced cucumber, 1-2 cup vinegar, a Dutch herring, 4 sardines, 1 tablespoon boiled ham, minced; salt and pepper to taste.

Pick over and break into pieces the herring and sardines. Mix all together and pour over the 1-2 cup vinegar, garnish with walnut pickles.

Russian Potato Salad.

Use small new potatoes, washed, boiled in salted water till tender and peel while warm. Chill. Dice when cold.

To each pint (2 cups) potatoes, add 1-4 teaspoon chopped chives or grated onion, 1 large or 3 small pickled beets, diced, 3 sardines, separated into small bits (remove skin and bones), and 3 hard-cooked sliced eggs. To this mixture add about 1 cup mayonnaise dressing, or enough to moisten nicely. Chill and serve on lettuce.

French Cream Potato Salad.

Four cups cold boiled diced potatoes, 3 stalks celery, diced; 3 tablespoons chopped onion, 2 teaspoons salt, 1-8 teaspoon pepper, 1-8 teaspoon paprika, 1-2 pint cream (1 cup), 2 tablespoons butter, melted in the warm cream.

Combine everything but cream and butter, and let it stand 15 minutes in refrigerator. Then melt butter in cream, pour it over the other mixture, stirring with a fork, so that the potatoes will not be mashed. Chill, serve cold. Especially good with thinly sliced cold meats and cheese.

Souffle Potato Salad.

Eight medium boiled potatoes; 3 tablespoons vinegar; 4 tablespoons olive oil, 1-2 tablespoon onion juice, 1 teaspoon salt.

Put the hot peeled potatoes through a potato ricer. Add other ingredients, mix well and chill thoroughly, beating first with a perforated wooden spoon. If the potatoes seem to be too thick, add a little hot water if needed. Be careful in adding this, as it is very easy to make the mixture too thin, and that would spoil the texture of the salad.

When cold and ready to serve, place the souffle potato salad in a salad bowl lined with hearts of lettuce, or bright crisp leaf lettuce if available, then sprinkle the salad liberally with paprika, dot with capers and garnish with finely minced fresh parsley or watercress.

Dublin Potato Salad.

To 1-2 cups mashed potatoes, add 2 tablespoons melted butter, 1-2 tablespoons vinegar, 2 tablespoons minced parsley, 1 teaspoon scraped onion, 1-2 teaspoon salt. Mix together, roll into marble-sized balls and chill. Serve three in a nest of lettuce, and accompany the salad with mayonnaise on the side, flavored with catsup or chili sauce.

Now before I start jinkying I will give you a few new recipes for your files.

Tomato Surprise.

Scald, peel and remove the centers of ripe tomatoes. Mix these with celery, apple, salt and mayonnaise into which has been beaten one teaspoon of A. I. Refill the shells and serve on crisp lettuce leaves.

Devilled Egg Salad.

Take hard-boiled eggs (20 minutes) and cut lengthwise. Remove and mash the yolks, adding a bit of finely chopped ham, teaspoon of dry mustard, salt and pepper. Refill and serve on lettuce leaves. Cover with a sharp French dressing seasoned with A. I. sauce.

ICED TEA BECOMING MORE POPULAR

What with one thing or another, more and more hostesses are serving iced tea every day. Perhaps the reason is because most everyone likes iced tea and that lessens the chance of having some disappointed guest ask for water as a refreshment. Then of course we can't overlook economy as being one of the good points of this most satisfying beverage.

Iced tea can be good—bad—or indifferent. It is so easy to make a delicious iced tea that there is really no excuse for failure. Here are a few simple rules which if followed will produce tasty drinks every time. First, of course, you must have the proper tools—a good grade of tea such as Lipton's Yellow Label, an earthenware tea pot—a kettle of furiously boiling water—tall glasses packed with ice—also sugar and lemon. Use a little more of the Lipton's tea than you ordinarily would for making a hot drink and allow it to brew about four minutes. Pour the liquid into the ice-packed glasses, serve with lemon and sugar. Easy, isn't it?—but so cooling and invigorating.

MY FAVORITE RECIPE

By

Mrs. J. D. Cromer



Mrs. Cromer gives as her favorite recipe for delicious date nut bread: One cup of stoned and chopped dates, one cup of chopped nuts, one cup of brown sugar, one cup of boiling water, two and one-quarter cups of flour, one egg, one teaspoon of soda, one teaspoon of salt, one teaspoon of baking powder and two tablespoons of shortening. Put dates, sugar and shortening into a bowl. Over this pour the boiling water. Let cool a little. Sift salt, soda and baking powder with flour, and mix in nuts while dry. Then beat into first mixture. Add beaten egg last, and bake the same as any loaf.

Some New Cherry Desserts

During the Short Cherry Season—Make Liberal Use of Them in Fritters, Cobblers and Puddings.

Cherries—Red, White or Black—Each Has Its Appropriate Role.

Most People Like the Intriguing Tartness of a Cherry Dessert.

Cherries red, white or black tempt the early summer appetite. Fresh cherry pie, made from the bright red cherries with which our orchard trees abound, is about the most delicious of any kind of pie, provided, of course, that no one leaves the cherry pits in the cherries!

There are many interesting and unusual desserts which may be prepared with cherries. The flavor of this fruit provides a welcome variety between the strawberry and raspberry season, and permits of different types of desserts. You will want to save these recipes for future reference, and be sure to try some of them!

CHERRY FRITTERS.

Make a batter of: 1-4 cup syrup, 6 tablespoons water, 1 teaspoon butter, 1 egg, 1 cup flour, 2 teaspoons baking powder, 1-2 teaspoon salt.

When batter is made, add 1 cup fresh, uncooked, stoned cherries. Mix. Fry until golden brown in hot, deep, fat, dropping the fritters by spoonfuls into the fat. Drain on soft paper and serve with sugar and cream, or with hard sauce.

FRESH CHERRY COBBLER.

Two cups cake flour, 1-2 teaspoon salt, 1 teaspoon baking powder, 6 tablespoons shortening, 3-4 cup milk, 2 quarts sour red cherries, 11-2 cups sugar.

Combine everything except cherries and sugar as you would for baking powder biscuits. Use a little more than half the dough for the bottom crust of the cobbler. Form it into a circle about 1-8 inch thick, put it in bottom of circular pudding dish, greased, add the cherries which have been pitted and sugared down previously with the sugar. Roll out the other crust, fit it on top of the cherries. Cut slits in dough for steam to escape, and bake the pudding in a hot 400-degree oven for 15 minutes. Then reduce temperature and continue baking until pudding is done. Serve hot or cold, with cream and sugar. Makes six portions.

CHERRY ROLL.

Pit a quart box fresh cherries, cover with 1 cup sugar and let stand in refrigerator till ready to use.

Make a biscuit dough of 2 cups flour, 2 teaspoons of baking powder, 1 tablespoon sugar and 1-4 teaspoon salt. To this dry mixture rub in 2 tablespoons butter and moisten it with 2-3 cup milk. Roll out in a sheet, sprinkle the dough with sugar and place the cherries on the dough. Strain the juice off and keep it for a sauce. Roll the dough up like a jelly roll, pinch the edges together well to prevent escape of juices, place in a greased bread pan and bake in moderate oven about 35 minutes.

For the sauce, add enough water to the cherry juice to make 11-2 cups altogether, thicken it with a teaspoon flour dissolved in a tablespoon cold water, add 3 level tablespoons sugar and boil together two or three minutes, till smoothly thick. Serve with the hot pudding.

CHERRY SUBLIME.

Line individual dessert dishes with strips of plain cake, or lady fingers. Fill with equal parts sliced bananas and large sweet pitted cherries, dark or white ones. Heap sweetened and flavored whipped cream on top, sprinkle with chopped nuts. Serve very cold.

Two cups flour, stoned, sugared red cherries, 3 teaspoons baking powder, 1-2 teaspoon salt, 2 tablespoons butter, 1-2 cup milk.

Sift together flour, salt, baking powder and rub in the butter as for biscuits. Add milk and knead the dough lightly. Roll into a thin sheet, cut into five-inch rounds. Put 12 stoned and sugared cherries in the center of each circle, fold the dough over as for dumplings, and place each dumpling into a greased muffin pan. When nearly baked, brush over the tops with equal parts sugar and water, dust with granulated sugar and brown the tops. Serve warm with sugar and cream, or with a cherry sauce, made by chopping fresh pitted cherries and cooking them with sugar and water.

WASHINGTON CHERRY PUDDING.

One-half cup butter, 1-2 cup sugar, 3 slightly beaten eggs, 1-2 cup flour,

served three times a day without becoming monotonous," she declares. "The natural sweetness of the fruit is sufficient to tempt the appetite at all times. The present crop, which is just beginning to reach its prime, should be used to the fullest."

"It is doubtful whether nature has provided a more delicious fruit than the Georgia peach, according to Miss Mathews. "While the peach is said to have originated in China and to have been grown there from time immemorial, it has never reached the state of perfection there that it has here in our own Georgia."

Fresh peaches are a source of vitamins A, B, and C, and rank higher than many popular fruits in their mineral content. Since they are so plentiful they should be put up in large amounts for winter use, according to her advice. Drying is the cheapest method of preserving them. Some of the most delicious peach products are the canned peach, pickled peaches, peach preserves, jam, marmalade and butter.

The use to which the peach is to be put determines the choice of variety. The cling stone variety makes the best pickles and preserves. It holds its shape and does not cook to pieces so readily as do many of the other varieties. Jams and marmalades, on the other hand, require varieties which break apart easily when cooked. The yellow free stone is usually preferred from canning.

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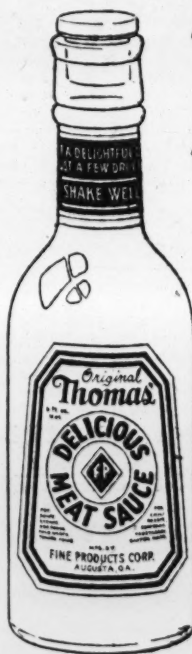
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Two Reducing Menus

MENU ONE

Breakfast

CALORIES

Welch's, 1 glass chilled (two-thirds grape juice and one-third water).....	100
Eggs, 2, cooked.....	140
Toast, 1 slice.....	100
Butter, 1 level tablespoon or less butter.....	100
3 or 4 small slices.....	100
Coffee, black.....	100

Luncheon

Oyster cocktail, 6 oysters.....	50
Bouillon.....	100
Vegetable salad, three-fourths cup.....	110
Bran muffins, 2.....	150
Butter, 1 level tablespoon.....	100
Apple baked in Welch's, half glass.....	200
Buttermilk, 1 cup.....	90

Dinner

Grape Pineapple Punch, half glass.....	100
Lamb roast (3 1/2 x 1 1/2 in.).....	100
Potato, baked, 1 medium size.....	100
Butter, 1 level tablespoon.....	100
Carrots, 2 small.....	50
Lettuce salad, one-fourth small head.....	15
Mineral Oil French Dressing.....	170
Grape Ice.....	175

MENU TWO

Breakfast

Apple, 1 raw.....	100
Cereal Wheat, three-fourths cup.....	100
Toast, 1 slice.....	100
Butter, half level tablespoon.....	50
Top Milk, five-eighths cup.....	100
Welch's, 1 glass chilled (two-thirds grape juice and one-third water).....	100

Luncheon

Welch's Orange Cocktail.....	100
Cheese Souffle, half cup.....	100
Peas, three-fourths cup.....	70
Bread, wholewheat, 1 slice.....	100
Butter, 1 level tablespoon.....	100
Grape Sherbet.....	170
Coffee, black.....	100

Dinner

Rib roast (5 x 2 1/2 in.).....	125
Tomatoes, stewed, 1 cup.....	40
Grape and Celery salad.....	140
Graham toast, 1 slice.....	100
Butter, 1 level tablespoon.....	100
Pineapple, fresh, half cup unsweetened.....	50
Tea, 1 cup, 1 glass (half grape juice and half tea).....	50
	1815

The Welch Grape Juice Company of Westfield, N. Y., have prepared a series of ten of these reducing menus and will be glad to send a complete list on request.

Canned Peaches.

Before preparing fruit make syrup (6 1/2 cups sugar to 1 gallon water), allowing about one cup of water for each quart jar. Use one cracked peach pit for every quart of syrup. Boil for five minutes and strain.

Sort the fruit, using firm, sound, uniform peaches for canning, and putting aside the soft broken pieces for jam. Peel them carefully. Cut into halves or pieces, remove seeds and immerse in the hot syrup.

When fruit is heated through pack at once. Fill each jar or can with syrup and paddle carefully to remove air bubbles. Exhaust No. 3 cans three minutes, process 15 minutes. In glass, process quart jars 20 minutes and half-gallon jars 35 minutes.

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MY FAVORITE RECIPE



Mrs. Arthur S. Bird resides in a handsome home on Valley Road, in the picturesque section of Tuxedo Park, and she entertains delightfully and dispenses gracious hospitality. In addition to her social activities, Mrs. Bird finds time to attend to church and club affairs, and to engage in philanthropic work. She has won quite a reputation on her recipe for chili con carne, and Mrs. Bird's recipe for this delicious concoction is given herewith.

By Mrs. Arthur Bird Chili Con Carne

Two pounds beef (round steak), two tablespoons Gebhardt's Chili Powder, two cloves of garlic, minced, three t. flour, four t. fat, two t. suet, chopped, two t. salt, one large onion, chopped, one large chili pepper, one t. Comino seed, crushed, one No. 1 can tomato juice, one and one-half quarts hot water. Chop the meat in small pieces or grind coarsely and mix thoroughly with chili powder, flour and garlic. Melt fat and suet in large, deep iron pot and fry onion until tender. Add the meat mixture and cook 15 minutes. Add salt, Comino seed, chopped chili pepper, tomato juice and gradually pour on the hot water. Simmer for two hours. Then add two cups of Frijole (Mexican beans) beans which have been soaked overnight and cooked until tender (two or three hours) or one No. 2 can Gebhardt's Mexican style beans, and cook 15 minutes. Serve very hot with toasted crackers and dill pickles.

Are Your Stuffings a Success? If Not, Follow These Ideas

Delicious stuffings are not a matter of chance, but the result of fine seasoning, light mixing and careful packing. Each stuffing should be chosen for appropriateness of flavor and consistency. In the main, a blend of flavor, and not the overpowering presence of any particular one, is the effect desired. As for consistency, stuffings are of two types: the moist stuffings, which hold together well, and the dry stuffings (bread, parsley, oysters and mint stuffings), which are a little crumbly and tend to fall apart. The latter type is usually preferred, and is especially suitable for rich or fatty meat, poultry and fish, as it absorbs their flavor and moisture.

For bread stuffings use day-old bread and mix the stuffing by tossing the ingredients together lightly with a fork. This avoids any undesirable

crumbs, 1-2 cup melted butter, dash of pepper.

Parboil onions 10 minutes in boiling water, add poultry seasoning and cook 2 minutes longer. Use day-old bread. Combine bread crumbs, egg, butter, salt and pepper. Add onion. Mix well. Use for stuffing pork, chicken, duck, green peppers or tomatoes. Makes enough stuffing for one small chicken.

CELERY STUFFING.

Three and one-half cups bread crumbs, 1-8 teaspoon thyme, 4 tablespoons melted butter, 1-2 teaspoon salt, dash of marjoram, 2-3 cup hot milk, 1-4 teaspoon sage, 1-4 teaspoon pepper, 3-4 cup celery, finely cut.

Combine bread crumbs and seasonings. Add butter, tossing with fork, then add milk and celery, mixing lightly. Use for stuffing vegetables, lamb, veal, beef or poultry. Makes enough stuffing for one chicken or fowl.

COCONUT STUFFING.

Two bouillon cubes (chicken flavor), 1 cup soft bread crumbs, 4 tablespoons celery, finely cut (or 1-4 teaspoon celery salt), 1 1/2 tablespoons parsley, finely cut, 1-4 teaspoon sage, 1-8 teaspoon salt, 1 egg, slightly beaten, 1 cup milk, scalded, 2 cups Baker's coconut, Premium Shred, 1 teaspoon scraped onion, 2 tablespoons melted butter.

Dissolve bouillon cubes in hot milk. Combine with remaining ingredients, mixing lightly. Use for stuffing turkey, duck, goose, pork, veal or chicken. Or turn into greased casserole, brush with melted butter and bake in moderate oven (350 degrees F.) 35



minutes, or until done. Makes enough stuffing for one chicken.

CHESTNUT STUFFING.

Two pounds chestnuts (3 cups, shelled), 1 cup cracker crumbs, 1 1/4 teaspoons salt, 4 tablespoons melted butter, dash of pepper, 1-4 cup cream, 3-4 cup hot milk.

Make gash in each chestnut with knife. Place in pan in hot oven (450 degrees F.) 10 minutes, or until shells and skins can be easily removed. Shell, remove skins and cook gently in enough boiling, salted water to cover 20 minutes. Drain and chop fine. Add remaining ingredients. Mix well. Use for stuffing poultry or veal.

BOMBAY STUFFING.

One-half cups Grape-Nuts, 1-4 cup celery, finely chopped, 1 1/2 cups Post Toasties, 1-4 cup melted butter or bacon drippings, 1-4 cup seeded raisins, 2 small apples, grated, 1 small onion, finely chopped, 1-4 cup sour pickles, finely chopped, 1-4 cup boiling water.

Combine ingredients in order given and mix thoroughly. Use for stuffing duck, goose, boned shoulder of veal or spareribs. Makes enough stuffing for one duck.

GRAPE-NUTS STUFFING.

One cup Grape-Nuts, 1 egg, well beaten, 2 tablespoons onion, finely chopped, 1-2 teaspoon powdered sage, 2 cups potatoes, freshly mashed, 1-2 cup melted butter or bacon drippings, 1-2 teaspoon salt, 1-2 teaspoon pepper, 1-2 cup milk.

Combine ingredients in order given and mix thoroughly. Use for stuffing fowl and vegetables. Stuff loosely. Makes enough stuffing for one fowl.

LET'S MAKE FRUIT CAKES FOR CHRISTMAS

There is a saying that anticipation is often more pleasurable than realization of some event. This is especially true of the Christmas season, when preparations for the big day cause so much interesting excitement. There are presents to be made or planned, fruit cakes to be made long ahead of the actual day itself, and all the goodies associated with the season prepared.

In order to get the most out of this previous preparing, it is necessary to start plenty early enough to make the cakes, plum puddings, mince meat and candies. Even cookies are seasoned by a little judicious standing in the cookie jar, provided no one knows of their presence!

Many women are much more forehanded than ever this first week of December, for they put away choice jars or glasses of fruits or jellies and other good things from the summer's canning and preserving season, to await the Christmastide as gifts, done up in gay paper and ribbons.

There are many traditional cakes which are made for the holiday season, depending upon the racial heritage in one's family. Many of the best, most moist and luscious ones, are of English origin. Any of the cake recipes in this article will turn out successfully and will add prestige to any homemaker's Christmas food plans.

Christmas Fruit Cake.

One cup brown sugar, 1-2 cup shortening, 3 unbeaten eggs, 1-2 cup milk or fruit juice, 1-2 cup molasses, 2 1/2 cups flour, 2 1/2 tsp. baking powder, 1-2 tsp. salt, 1 tsp. cloves, 1 tsp. nutmeg, 1-4 cup cut orange peel, 1-2 cup sliced citron, 1-4 cup chopped figs, 1 cup each of currants and raisins, 1-2 cup chopped nut meats, 1 teasp. cinnamon.

Cream shortening and sugar thoroughly. Break eggs one at a time into mixture, beating well after each addition. Add milk or fruit juice, and the molasses.

In another bowl, mix all the dry ingredients, then add the nuts and fruits to them.

Combine the two mixtures, stir well with stiff spoon. Bake at least 2 hours in well-greased baking pan that has a piece of greased paper in bottom of it. Use slow, moderate oven, about 325 degrees, and test cake with toothpick. When done, and cool, wrap in towels or heavy paper, keep in tin or covered box or covered crock until ready to use. If preferred, cider may be used instead of the milk or fruit juice.

Light Fruit Cake.

Cream 1 cup sugar with 1-2 cup of shortening. Add 1-2 cup finely-chopped nuts, 1-2 cup thickly sliced citron, 1-2 cup white seedless raisins, 1 tablespoon candied orange peels, chopped. Mix and sift 2 cups flour with 2 teaspoons baking powder and 1-2 teaspoon salt, and add it to first mixture alternately with 1-2 cup butter-milk or sour milk to which 3-4 teaspoon baking soda has been added. Flavor with 1 teaspoon lemon extract. When all is mixed together thoroughly, fold into the butter the whites of 4 stiffly-beaten eggs. Bake slowly in slow, moderate, 325-degree oven in 1 large loaf pan until done. Test with toothpick. Will require about 1 1/2 hours. If desired, decorate the top of the cake with blanched almonds after it is baked; also with bits of candied fruits. Line the loaf pan with greased paper before pouring batter into it, and leave the paper on the cake until ready to use it.

Pork Cake.

One pound finely chopped fat salt pork, 1 pint (2 cups) strong hot coffee, 1 tsp. baking soda dissolved in little hot water, 1 cup light-colored molasses, 2 cups brown sugar, 1 teaspoon each of cinnamon, allspice or nutmeg, ginger and mace, 1 lb. chopped, seeded raisins, 1 lb. currants, 1-2 lb. chopped nuts, 1-4 pound shredded or thinly-sliced candied fruit peels. About 9 cups pastry flour.

Pour the boiling coffee over the chopped pork, let stand to melt. Add the soda, then molasses, sugar, spices and beat together. Stir in flour alternately with the fruit, and again beat well. Use a stiff stirring spoon. Bake 2 1/2 hours in slow open, 200 degrees, in two large loaf pans, lined with paper. Put away when cool, well wrapped, in tin boxes or a crock.

Pecan Cake.

One lb. seeded raisins, 1 lb. shelled pecans, 1-2 cup cut candied orange peel, 1-4 cup shortening, 1 cup sugar, 1-4 cup molasses, 1-2 cup grape juice, 3 eggs, 2 cups pastry flour, 1 tsp. nutmeg, grated; 1-2 tsp. baking powder. Combine as for fruit cake. Pour into greased and prepared baking pan or pans, bake 3 hours at 275 degrees. Makes a four-pound single cake, or four small one-pound cakes. Bake small ones 1 1/4 hours.

Extra-Moist Fruit Cake.

Cream 1 1/2 cups shortening with 3 cups dark brown sugar. Add 1 pound each of raisins and currants, 1-4 pound thinly-sliced citron.

Mix and sift 4 cups flour, 1 teaspoon baking soda, 1 teaspoon baking powder, 1-2 teaspoon cloves, 1 tablespoon cinnamon. Add this combination to the creamed mixture alternately with 1-2 cup sour milk mixed with 1-2 cup molasses and 1-4 cup sour cherry juice.

Fold in stiffly beaten white and yolks of 7 eggs, whites and yolks each beaten separately, whites stiff, yolks thick and lemon-colored.

Line a square pan with greased paper, pour in the batter and bake 2 hours in slow, moderate oven 325 degrees. Test with toothpick to see when done. When cool, wrap in towels and put the cake away in a tin box till ready to use it. Large single cake will take about 1 3/4 hours to bake, smaller ones less time, about 1 1/4 hours.

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Housewives Should Remember Napoleon's Advice on Food

As An Army Travels on Its Stomach So Should The Happy Family Pay Strict Attention to Proteins, Minerals, Calcium, Calories and Vitamins.

AN ADEQUATE DIET.

Modernizing the job of providing three meals a day has not stopped with improving methods of food preparation. Guesswork has given way to knowledge about food selection, about what to eat.

The right kind of food, in the right amounts, is fundamental to the best state of health—that is no longer a theory; it is a fact, established by careful research. We know that it is just as foolish to expect the human body to run well without an adequate supply of the right food as it is to try to run an automobile without enough gas and oil.

Food must supply the body's needs, must supply them fully; for a diet even slightly inadequate for a long time often produces more serious results than a diet radically inadequate for a short period. This is not meant to imply that food can do everything. Fresh air and sunshine, sufficient rest and exercise, freedom from worry—all have a part to play, but without proper food the family stands poor chance for health and the zest in life that goes with it.

In analyzing and describing the food needs of the body, foods are classified according to their most im-

portant use, although most foods supply material for several functions. **Materials Necessary to Build and Repair Tissue.**

The materials needed for building new tissue, as well as for repairing the constant wear and tear upon old tissue, are proteins, minerals and water. Protein is necessary to every living cell. And because the body does not store protein in any appreciable amount, a fresh supply must be provided each day. If food habitually supplies too little protein, growth is retarded in children, and adults suffer a continual loss from the tissues. On the other hand, a large oversupply is inadvisable, for it places an unnecessary burden upon the intestines, kidneys and other organs. A person needs no more protein when doing heavy manual labor than when leading a sedentary life, although he does need more food.

Milk, eggs, meat, cheese and fish are excellent sources of protein, as are cereals and the legumes, peas, beans and lentils.

Next come the minerals which are important builders of body tissue. Calcium and phosphorus must be had for strong bones and teeth. Calcium is an important part of many other of the tissues, also, and if sufficient calcium for these tissues is not supplied in food, it is drawn from the bones and teeth. So, during pregnancy and lactation, if the teeth are not to be sacrificed, food must supply increased amounts of calcium.

As a source of calcium, milk is indispensable. One and one-half to two pints a day should be the starting point in planning meals for children over 2 years through school age. It is practically impossible to plan a diet with an adequate amount of calcium without including milk. Other sources are buttermilk, American cheese, dandelion and beet greens, dried peas and beans, oranges, spinach and raw oysters. Good foods for phosphorus are milk, lean meat, dried peas, beans, lentils, fish, oysters and whole wheat.

Iron is an essential part of the blood, and blood, you know, is one of the body tissues. Raw oysters, dried peas, beans, lentils and whole wheat are rich in iron as well as phosphorus; other everyday foods that are valuable as sources of iron are egg yolk, liver, lean beef, spinach, figs and molasses.

Other minerals in small amounts are essential to certain body tissues, but the foods which supply calcium, phosphorus and iron also supply these other minerals.

Last but not least of the body-building materials is water. It is not only an important part of all the tissues, but is necessary to carry nourishment to and waste from all parts of the body. About two-thirds of the body weight is water.

Materials Used to Regulate the Various Activities of the Body.

As stated there is no sharp line dividing food constituents which serve different purposes. Building foods may also serve as fuel or as regulators. Yet if we are to supply all of the chief regulatory substances in sufficient amounts, we must consider them separately.

If the body is to work smoothly as a well-regulated, balanced machine, it must have sufficient minerals, vitamins, water and bulk. The minerals play a particularly important part. Calcium helps in the coagulation of the blood, in the beating of the heart, in maintaining the right balance in many of the body fluids. Phosphorus is needed by every cell, and in maintaining the neutrality of the blood. From lack of the very small amounts of iodine needed may come sluggish action of the thyroid gland, often resulting in goiter. In those regions known as the "goiter belts," where there is a deficiency of iodine in the drinking water, iodized salt tends to prevent and arrest simple goiter. Both fish and shellfish are good sources of iodine.

And what of the vitamins about which we hear so much? The vitamin family—A, B, C, D, E, and G—help to regulate the various processes of the body and are essential to general health. When a diet lacks certain vitamins, the effects may not show for years and even then may appear only in general debility—lack of exuberant health. For nutritional disorders range from so-called "deficiency" diseases, such as rickets, scurvy and pellagra, to many vague, hard-to-define states of ill health. Lowered resistance to infections and frequent colds are often indications of an insufficiency of specific vitamins. All the vitamins aid in promoting growth and health, but each contributes in its own special way.

Generally speaking, vitamin A builds resistance to infection; vitamin B stimulates appetite and is essential to the health of the entire digestive system; vitamin C is necessary to the normal development and health of teeth; vitamin D is vital to good bone development (the most reliable source of this vitamin is cod-liver oil); vitamin E is concerned with the process of reproduction, and vitamin G promotes growth.

Water is a regulatory factor which is necessary to digestion and absorption of food, and the regulating of body temperature. Water is very essential to proper elimination.

Bulk in food is needed to provide regular elimination.

The food eaten each day must contain sufficient bulk to insure healthy movement along the intestinal tract. Even though the diet contains whole grain cereals, raw fruits and vegetables, all of which supply bulk, many people need to include daily some special source of bulk. Others, definitely troubled with chronic

MY FAVORITE RECIPE

By

Mrs. R. Murdock Walker

1645 Peachtree St., N. W.

Dessert

Half package cherry Jello, dissolved in half cup water and allowed to thicken. Add half pint cream whipped thick. Beat until stiff. Fold in half cup pecan nuts and Maraschino cherries; put on ice an hour before serving.



August Appetizers

By BETTY BELDON,
The Canada Dry Hostess.

Appetites become capricious in summer. They must be coaxed. How important then that the first course for the menu be appealing to the eye and cooling to the palate.

When Canada Dry Ginger Ale is served as an appetizer, cubes of Ginger Ale may be frozen in the trays of the automatic refrigerator to chill the beverage. To make them, fill each tray two-thirds full with ginger ale then drop a sprig of mint, a nasturtium or a small rose bud in each square. The decoration will show above the cube of frozen ginger ale, if the flower or green is inserted after the tray has partially frozen. Then pour in a little more ginger ale to hold the garnish in position. With this sparkling glass of refreshment, serve tiny canapés or strips of bread, toasted or browned in butter and spread with caviar, anchovy or sardine paste.

Especially appropriate for July appetite-stimulants are fruit balls cut from cantaloupe or watermelon—use the sharp edge of the smallest in the set of measuring spoons to cut the fruit. Chill the fruit thoroughly. At serving time, place in sherbet glasses and over it pour Canada Dry's Sparkling Orangeade or Sparkling Lime. Both beverages are carbonated and add a definite and satisfying zest to the colorful fruit cup. Over the top, sprinkle finely minced mint leaves.

Another good beginning to a summer repast is a tomato juice cocktail made so simply by blending a 12-ounce bottle of Canada Dry Ginger Ale with a can of tomato soup. Serve immediately, while still bubbling, ice cold, in small glasses garnished each with a tiny sprig of fresh mint.

It really is easy to find the royal road to well being by way of the dining table once the thinking cap is adjusted in accordance with the demands of the weather.

Day's Choice of Food. This plan offers a framework, or outline, of the day's food needs, with special attention given to the minerals, vitamins, and bulk which are so important and yet so lacking in many diets.

In this plan, foods are grouped according to the materials they supply most abundantly. The groups are not interchangeable, but the foods within each group are, so that personal preference, convenience of preparation, season of the year, local market conditions and cost may all be considered.

constipation, because of too little bulk in the diet, need the extra amount provided in bran. But regardless of the amount of bulk needed to insure thorough and regular elimination, that amount must be supplied each day. **Materials That Supply Energy for the Activities of the Body.**

Sugars and starches (called carbohydrates) and fats are depended upon as the chief sources of energy. Proteins, too, furnish energy, but because the waste products which result from their use are more difficult for the body to eliminate than are the "by-products" of carbohydrates and fats, they should not be depended upon as a principal source of energy. The sugars and starches produce energy more quickly than fats, but the latter are more concentrated. A given weight of fat furnishes over twice as much energy as the same weight of protein, sugar or starch.

Body energy is measured in terms of calories, and people differ in their energy or caloric requirements, just as certain makes of automobiles vary in the amounts of gasoline consumed. The number of calories a person needs depends upon his activity, age and size. Other things being equal, the more active the person, the more calories he must have. The ditch-



digger, for example, uses more calories than the business executive working at his desk. And this hard fact remains true, no matter how exhausted the poor, tired businessman may feel—or how hungry he may be!

The caloric requirement of children and adolescents is high in proportion to their age and size, because they grow and go. And they need calories in excess of their energy requirement to store as fat. People usually become less active after their fiftieth year, and so need less food. At all ages, large persons need more calories than do small ones, of course. **An Adequate Diet Made Practical for the Housewife.**

Now comes the question—how can you make your knowledge of an adequate diet practical from the standpoint of planning and preparing three meals a day? Here is some help for you in simple form—A plan for the

Uncooked Fondant

Because of the difficulty of making a cooked fondant, many amateur candymakers will do well to start in with the uncooked fondant. This is easily made, keeps well and gets creamier as it stands, if placed in a covered glass jar. Beat 1 egg white, add 2 tablespoons water to it while beating, beat it stiff. Add about 1 lb. powdered or confectioner's sugar, 1 teaspoon vanilla or other extract, and 2 tablespoons butter. The mixture should be plenty stiff enough when finished to mold. Work it with clean hands, kneading, if possible, on marble slab. Shape a small piece of it into a ball, place it between two halves of pecans, pressing the nuts slightly together.

Place a hazel nut in center of a small piece of the fondant, roll it into a small ball in the palm of the two hands. These should be allowed to dry out a bit, to make the popular hazel-nut balls.

Flavor some of the mixture with a few drops of oil of wintergreen, coloring it pink with cake coloring. Roll out on a board into a long roll half-inch thick. Cut into slices 1-4 inch thick, for wintergreen lozenges. Do the same with oil of peppermint and pale green coloring, or leave this flavor white.

Roll some of the fondant into small balls. Then roll them in finely-chopped fig and date mixture, then in finely-chopped nut meats. For this confection, some of the fondant centers may be of chocolate (add melted chocolate to the amount you wish to use), or of maple or plain vanilla.

Dip some of the balls into the melted chocolate. Combine some of the fondant with fruits and nuts, make into balls, and dip them in the chocolate also.

Layers of the vari-colored and flavored fondants may be placed in tiny baking pans, allowed to stand in refrigerator for an hour or so, then cut in slices as for nougat.

This uncooked fondant may be made ahead of time, placed in a covered glass jar and kept for a couple of weeks before using. When the candies are once made up, they should be placed in boxes to keep them fresh. Place tight covers on the boxes.

Peaches

Boil 2 cups light-brown sugar with 1-2 cup milk and 1-2 teaspoon cream of tartar, to soft ball stage, 238 degrees. Add 2 tablespoons butter. Cool. Beat till thickened, then add 1 cup chopped nut meats. Pour into well-buttered pan, cool, mark and cut in squares or oblong pieces. Makes about one pound of candy.

Green Pepper Hash

Cold meat diced (beef or pork is best) for this particular hash. Cut fine, four celery stalks, one large white onion, add teaspoon minced parsley, two medium sweet bell peppers chopped fine, and a half cup of diced raw Irish potatoes. Put about two tablespoons of bacon grease or butter in skillet and when hot stir in celery and onions but be careful not to let them burn. Cook slowly until onions are limp, then add two tablespoons Thomas' Meat Sauce, stir in and add all other ingredients, salt to taste and cover and let cook for 30 to 40 minutes over medium flame.

Peach Conserve

Four pounds peaches (weigh after preparing), 1 cup shelled pecans or other nuts, 3 pounds sugar, 2 oranges. Chop peaches in one-half inch cubes. Peel oranges and chop the fruit and one-half of the peel, discarding the other peel and seed. Mix chopped peaches, orange pulp, sliced peel and sugar. Cook all together rapidly until the mixture is clear and transparent and gives the jelly test. This would be about 220 degrees F. The nuts should be added five minutes before removing from the fire. Remove from the fire and cool slightly and pack into jars. Process 25 minutes at simmering. Seal and store in a cool, dark place.

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THE PESKY DIRTY THINGS EVEN GOT IN HER CEREAL



THEN A FRIEND TOLD ME ABOUT "BEE" BRAND

IT KILLS THEM!

BEE BRAND KILLS FLIES QUICKLY! YET IT WON'T HURT HUMANS... AND IT SAVES MONEY TOO, BECAUSE A LITTLE GOES A LONG WAY!

Bee Brand Insect SPRAY
"THE QUALITY THAT KILLS"



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always find your favorite foods here?

THURSDAY NIGHT
IS *family night* AT
NEW CAFETERIA

SPECIAL PLATE
Consisting of a meat; 2 Vegeta-
bles, Bread and Butter **20¢**

*Fifteen Minute Movies and
Favors for the Children!*

Summertime Cakes

Plan Your Cakes as You Do Other Dishes—for Their Good Value—and
Vary Them With the Season of the Year.
Sponge Cakes and Angel Foods Are Especially Appropriate for the
Warmer Months.

In the spring a young woman's fancy lightly turns to thoughts of
sponge and angel cakes and other cakes that require many eggs. Then
eggs are inexpensive and plentiful, and the diet calls for less fattening
desserts.

Sponge, or other similar cakes, and angel cake, while rich in many
eggs, are not so fattening as butter-cakes. The eggs provide protein
which is a body builder and not an energy or fat maker. The combi-
nation of sugar, eggs and flour is much easier to digest than the heavier
one of sugar and fat, milk, flour and eggs.

Let's make a few cakes of this variety and see wherein the differences
lie. Some are called sponge, some
sunshine, some silver-and-gold, some
angel cakes, etc.

First of all, the angel cake. This
is the queen of all cakes, fluffy,
tasty, light, easily digested and really
easy to make if directions are fol-
lowed. Of course, it does require a
lot of beating, and if a person owns
a mechanical mixer, the job is sim-
ple and done in less time.

Angel Food Cake.

One and one-fourth cups egg whites
(about 12 whites), 1 teaspoon cream
of tartar, 1-4 teaspoon salt, 1-2
cups fine granulated sugar, 1 tea-

spoon flavoring extract, 1 cup cake
flour.

Beat the egg whites with a flat
wire whisk, or in a mechanical mixer
until they are frothy but not dry.
Then add cream of tartar and con-
tinue beating them until they will
stand up in peaks or points and will
not slip when the bowl is turned.
This means that the point has been
reached when the moisture of the
egg whites is combined properly with
air.

Gradually fold in the sugar, pre-
viously sifted twice, with the flavor-
ing. A combination of vanilla and
almond is the usual flavor, but orange

or lemon may be used, or rose ex-
tract.

Last of all, fold in the flour which
has been sifted three times with the
salt. At this point, avoid any stir-
ring motions, but continue with the
cutting and folding ones. Pour the
batter into a dry ungreased cake
pan, preferably with a cone center.
Bake in a slow oven, starting with
250 degrees and gradually increasing
it to 350 degrees, so that the cake
is done in just an hour. The easiest
way to regulate the heat of the oven,
if you have no automatic control, is
to place the cake in a cold oven,
then light the burners and gradu-
ally heat oven to a moderate one.

When cake is done, invert the pan
over a cake rack until cooled. Then
remove from pan.

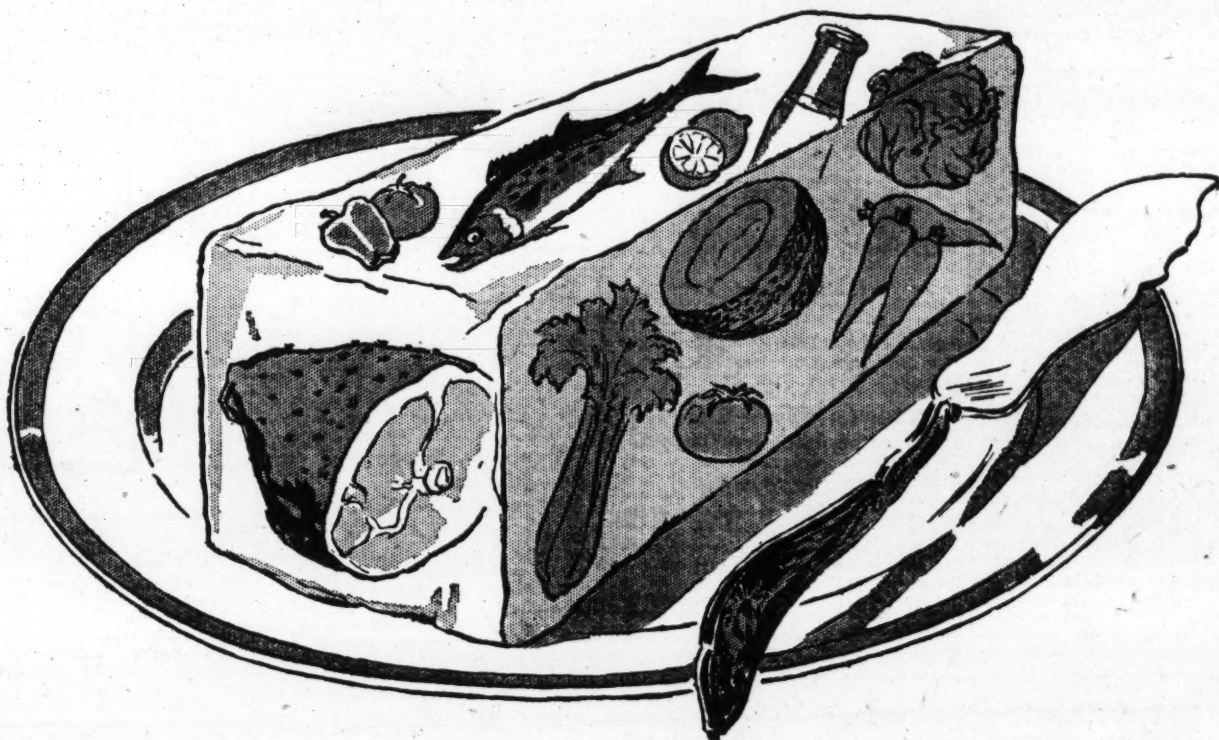
It is incorrect to cut angel food
cake. The pieces must be either
broken or pried apart with two forks,
working with the tines back to back.
It is unnecessary and inadvisable to
frost an angel food cake, although
some people seem to like it.

Variations of the Angel Food Cake.

A variation in flavor may be se-
cured by adding one teaspoon cinna-
mon and one-half teaspoon nutmeg
and one-fourth teaspoon each cloves
and allspice to the flour before it
is combined with the egg whites.
This cake is served, topped with
whipped cream, individual portions.

Some people like a chocolate an-
gel food cake. To make it, without
increasing the fat content, use cocoa.
When measuring out the flour, use
only one-fourth cup of it, and fill
the cup with sifted cocoa, one-fourth
cup. Proceed as usual.

Maraschino cherry angel food is
also liked. The batter is tinted
slightly pink with cake coloring, and
finely cut Maraschino cherries are
added to it. Use no more than one-
half cup cherries for the whole cake.
This particular cake is frosted with
a cherry frosting, made with the
juice from the fruit, warmed a lit-

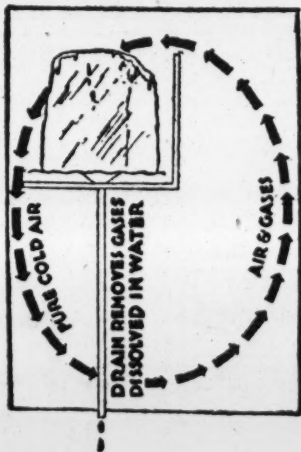


Believe it or not
this is a piece of Butter

SOMETIMES when dining at a
friend's home, you have noticed
that the butter had a queer taste—
sometimes a distinct flavor of cantel-
loupe, sometimes a sort of fishy taste
—or perhaps there was the flavor of
onions or cooked vegetables.

The explanation is simple. In refrig-
erators which do not have a drain—
which have no outlet for the odors,
gases and excretions that perishable
foods give off, there is bound to be an
uninviting transfer of flavors and
odors.

If you have a modern ice refrigerator
you are never troubled with indiscrim-
inate mixing of odors, flavors and ex-
cretions of foods, for they are carried
to the surface of the ice, dissolved in



When the air comes in contact with
the ice, it becomes cold and heavy. It
flows down and chills the food. As the
air becomes warmer, it rises again to the
ice, carrying with it the gases and odors
given off by foods. These gases and odors
are absorbed in the film of water surround-
ing the ice and are carried away through
the drain, leaving the air pure and fresh.

the film of water and expelled through
the drain—leaving the air pure and
fresh.

Look upon the drain in your modern
ice refrigerator as your family's health
protector.

Ice in a modern refrigerator keeps
your food fresh and wholesome with-
out fear of contamination, providing
constant cold below 50° and just the
proper degree of relative humidity to
keep foods from drying out. The per-
formance of modern ice refrigeration
has never been equaled by any substi-
tute—and it costs far less.

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beautiful 1933 refrigerators at amaz-
ingly low prices and liberal terms.

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ICE
It's more Economical, too!

HOME RESEARCH

FOR HEALTHFUL
Uncontaminated
REFRIGERATION



tle and mixed with some ground or
minced cherries and enough 4X con-
fectioners' sugar to thicken it.

Properly made and baked angel
food cakes will drop out of the pans
by themselves when sufficiently cool-
ed, upside down.

Sponge Cake.

Sponge cake is made with equal
number of egg yolks and whites.
There is one true sponge cake and
two other varieties—a hot water
sponge and a meringue or syrup
sponge. Some people make the hot
water sponge cake with hot milk in-
stead, and occasionally a recipe for a
golden sponge cake is found—calling
for all yolks. Here is recipe for true
sponge cake:

Five or 6 eggs, whites and yolks
separated, 1 cup fine granulated
sugar, 1 cup cake flour, 1-4 teaspoon
salt, grated rind and juice 1 lemon.

Add the sugar slowly to the beat-
en yolks and continue beating till
thick and lemon-colored, then add the
lemon juice and rind, and the whites
beaten very stiff. Finally fold in the
flour and salt sifted three times. Bake
in a deep pan about 50 minutes. In-
vert over cake rack until it drops out
of pan.

Sunshine Cake.

'Sunshine cake is made practically
the same as a sponge cake, but most
recipes call for the addition of two
extra egg whites. This makes the
recipe read about as follows:

Seven egg whites (about 3-4 cup),
5 egg yolks (about 1-2 cup), 1 cup
fine granulated sugar, 1 cup cake
flour, 1-4 teaspoon salt, 3-4 teaspoon
cream of tartar, 1 teaspoon orange
extract.

The method is exactly the same as
for the true sponge cake.

Palm Beach Sponge Cake.

This cake is made like the meringue
type of sponge cakes, where sugar
syrup is poured over stiffly beaten
egg whites and beaten just like boiled
frosting. It is a delicate cake, and
directions must be followed carefully.

Boil 3-4 cup granulated sugar and
1-4 cup water to 238 degrees or to a
short thread stage. Pour slowly, beat-
ing constantly, over 4 stiffly beaten
egg whites. Add grated rind 1 orange,
continue beating with egg beater or
mechanical mixer until well combined.

Beat yolks 4 eggs till thick and
lemon-colored, add gradually, beating
constantly, 1-4 cup orange juice.
When mixture is very thick, fold in
the egg white mix, then very care-
fully 2-3 cup cake flour sifted with
1-2 teaspoon cream of tartar.

Bake the cake in moderate oven, as
for sponge cake. It may be frosted
if desired, with a plain orange frost-
ing.

And now, my readers, after you file
these recipes get your Jinkys and
scissors and start cutting. You'll be
surprised how easy it is to win a
prize. Start cutting Jinkys today—
it's lots of fun and be sure and ask
for your Jinky receipts every time
you spend a quarter.

Sally Saver Tells How To Buy Your Foods

Buying Fresh Fruits and Vegetables

In so far as possible buy fruits and vegetables by weight rather than measure or count. A pound of string beans is a definite quantity, but a quart will vary, depending upon whether the dealer packs the measure or fills it loosely.

In general, select fruits and vegetables which are fresh, unwilted, sound, and free from decay. The waste from cheaper foods which are not in good condition may make the cost of the portion you use higher than that of more expensive, sound products.

It is well to remember that fresh fruits and vegetables are usually at their best when they are most plentiful, and therefore least expensive. For they are then at the height of their season and of their finest quality in flavor, size and color.

If you cannot go to market yourself, choose a reliable dealer, even though his prices seem slightly higher than those of his competitors. A small price-difference will be quickly wiped out if you have to throw away an occasional apple or orange or discard a half-decayed banana.

Fruits and vegetables may be high-priced because they are hot-house products, or just coming into the markets. Or they may be expensive because of their size and appearance, as in the case of fancy oranges and grapes in Christmas baskets packed by exclusive shops. The household buyer must remember that high price does not necessarily mean better flavor or greater nutritive value than is to be had in cheaper foods.

Buy very perishable fruits and vegetables, such as berries, peaches, tomatoes and peas, in limited quantities. The semi-perishables—onions, potatoes and apples—should be bought in as large amounts as can be efficiently stored. Large-quantity buying means a saving, but this saving may be turned into a loss if food spoils.

It pays to know your apples in general. There are three types of apples:

All-purpose apples, cooking apples and eating apples. For large families, especially those with limited incomes and with children who have after-school appetites, it is advisable to buy all-purpose apples. The family with less need for economy may prefer to buy one type for eating and another for cooking. Learn the varieties of apples in market in your

town, and their season. It is somewhat difficult to give advice as to varieties to buy since a variety which is excellent in New York may be less desirable when grown elsewhere. In most localities the Baldwin, Spitzenberg, Winesap, Jonathan, Northern Spy, Wealthy and McIntosh are good all-purpose apples, desirable for pies, sauce, baking or eating. The Snow, Delicious and Golden Delicious are good for eating but too mild in flavor and not of good texture for cooking. Greenings are good for sauce or pies, but not for eating or baking. The Home Beauty is an excellent apple for baking.

All-purpose apples are usually sold by weight, there being three apples of average size to a pound. The housewife can often save, however, by purchasing a peck, a bushel, or a barrel of them. When apples are bought in quantity, they should be carefully sorted. Any bruised or injured fruit should be separated from the rest and used at once, and the remainder stored in a cold, dry place. Fancy eating apples are sold by the piece or box.

YIELD: 2 pounds of cooking apples will make one 9-inch pie or ap-

proximately 3 cups of apple sauce.

The red banana is the richest but the yellow by far the most common.

To eat at once, select fruit which is firm but with the skin well speckled with brown. To cook, or to keep on hand for several days, choose fruit with an all-yellow skin. Bananas should not be placed in the refrigerator. Bananas are sold by the dozen and weight.

YIELD: 3 medium bananas weigh a pound and make about 2 cups of fruit when sliced.

Berries: Blackberries, blueberries, dewberries, huckleberries, loganberries, strawberries, raspberries.

Berries should be ripe or juicy, but not "mushy." Ask the dealer to turn the berry box on its side so that you can see whether the berries in the bottom are moldy, or small and green. According to the United States standard container act, berry boxes must be a half-pint, pint, quart, or multiples of the quart. Short-measure boxes, such as 7-8 quart, are prohibited. A quart box is usually cheaper than two pints. Berries should be placed in the refrigerator in a wire basket or sieve so that air may circulate around them. They should not be washed until they are to be used.

YIELD: 1 quart box yields 3 to 3 1/2 cups of berries, or 4 or 5 serv-



ings, depending upon the waste. The yield from strawberries, which must be hulled, is less than from raspberries.

"Cherries—Some like them sour; some like them sweet."

Cherries in market may be roughly classed as of two types, sour and sweet. Sour or "pie" cherries are sold usually in quart boxes, or, in localities where they are grown, by the peck or bushel. Sweet cherries are grown for the most part on the Pacific coast or in Michigan, and in the east or middle west are sold usually by the pound from the wooden boxes in which they are shipped. Royal Anne, pale yellow, blushed with

red, and the red-black Bing are well-known varieties of sweet cherries. Since sour cherries are usually cheaper than the sweet in the east and middle west, they are bought most frequently for canning and pie making, and the sweet, for serving raw, or making special preserves.

YIELD: 1 quart of cherries, when stemmed, gives about 3 cups of fruit. When seeded and cooked, the sour yield slightly less than 2 cups; the firmer-fleshed sweet cherries, about 2 3/4 cups.

Citrus Fruits—Oranges, Grapefruit, Lemons.

GRAPEFRUIT: Select one which is heavy for its size. Grapefruit are known as brights when they are a golden yellow, and as russets when there are russet splotches on the gold-



en surface. The skin should be thin, fine grained, and free from marks of decay or the black discolorations which often result from poor storage conditions. Select a grapefruit which is heavy for its size, as this indicates juiciness. The light-weight fruit is likely to be pithy, rather than juicy. Varieties are not important to the consumer, but there is one variety, called Seedless or March Seedless, which is almost true to its name. It is in market in late winter.

Grapefruit are sorted and packed according to size, and are classified in wholesale markets by the number in a box. For general table use, 64s, 72s or 80s are often bought. The large grapefruit are known as 24s, while the 96s are quite small.

YIELD: 1 small, juicy fruit yields 3-4 cup juice, strained; 1 medium to large fruit yields 13 whole sections, or 1 1/3 cups pulp, cut in pieces.

Grapes—Symbol of the feast—the festival.

Most of the grapes grown in the United States for table use are cultivated in California, Michigan and New York. Among the most popular western varieties are the round, firm, white-skinned Muscat, the large, oval, firm-fleshed Tokay or Flame Tokay, which has a reddish skin, and the small, white Thompson Seedless. Of the eastern varieties, the soft, round, blue-black Concord is perhaps the best known. Others which are used



widely are the Delaware, a soft, small, round, red grape; the Catawba, a firm grape with a dull purplish-red skin, and the Niagara, a large, oval, firm-fleshed grape with a thin, tender, green skin. Malagas are large, meaty, white grapes imported from Spain and Italy. The term Malaga is used indiscriminately in this country for any large, oval, white-skinned grape.

Grapes are sold by the pound or by the basket. When buying by the basket, be sure it is of a definite size: as, 2-, 4-, 8-, or 12-quart basket.

YIELD: 1 pound of Tokay grapes yields about 2 cups of grapes, halved.

Lemons—Where sourness becomes a virtue.

Most of the lemons come from Cali-

fornia. When the domestic crop is small, some are imported from Italy. As lemons are kept they ripen and lose their acid flavor, which is so desirable. It is well, therefore, to buy only a few days' supply at a time. Fancy lemons have a thin, fine-textured skin and will yield more juice than those of the same size with thicker skins. Lemons are packed according to size, ranging from 240 to 490 to a box.

YIELD: 1 lemon of average size yields about 3 tablespoons of juice and 3 teaspoons of grated rind.

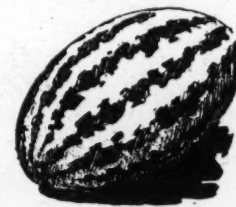
Muskmelons—A big family that improves upon acquaintance.

Muskmelons are of two general types: (1) Those covered with a raised netting, commonly called cantaloupes, and (2) the smooth, or only slightly netted melons which, having better keeping qualities, are sometimes called winter muskmelons. These include the Honey Dew, the Casaba and the Persian or Santa Claus.

The netted melons may be the so-called pink meats, with orange-pink flesh when ripe, or the green meats, with greenish-yellow flesh. The choice is largely a matter of personal taste, and of what the local market affords.

In buying muskmelons, odor is the surest guide to ripeness. A ripe melon has a characteristic fragrance. Many persons test muskmelons for ripeness by pressing the blossom end, which is springy when the melon is ripe. But if 10 or 12 interested buyers have already made this test, the melon end may be quite soft though the fruit is decidedly green.

WATERMELONS may be oblong or rounded, deep or light-colored, according to variety. To test for ripeness,



thump the melon; if ripe, it will give a dull, hollow sound. Many dealers are willing to plug a melon to show quality, a more reliable test than thumping. In the markets of the larger cities it is possible to buy a portion of a melon. This is a very satisfactory way for small families with limited refrigerator space to buy, since small melons often are less desirable than large.

Melons should not be placed in the refrigerator except to allow for chilling before serving. It is a good plan to wrap melons in waxed paper when they are placed in the refrigerator, to help prevent odors.

Oranges—Where else is there flavor so fine!

The comparative merits of California oranges and Florida oranges have always been a popular subject of discussion. It seems to be largely a matter of individual taste. California oranges are noted for their fine color and flavor, while the Florida fruit is famous for its high juicy content. Unseasonable weather or improper growing conditions may affect the quality of fruit from either state.

The two common varieties of California oranges are Navel and Valencia. Navel oranges are characterized by the Navel, their deep orange color, and thick skin. They ripen during the winter, from November to May. Valencias are lighter in color, have thinner, smoother skins, and some seeds. They ripen from April to November. Florida oranges are for the most part of the Valencia type. Some become heavily russeted, but this does not affect their eating quality.

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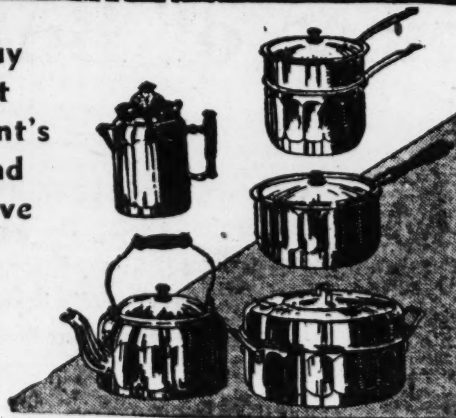
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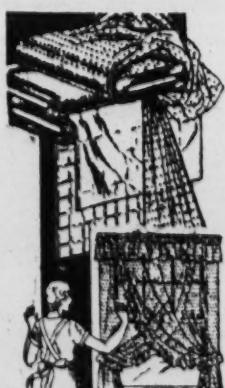
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